THE BON VIVANT'S COMPANION

OR

How to Mix Drinks

Professor Thomas Preparing a Blue Blazer

BY PROFESSOR JERRY THOMAS

Formerly Principal Bartender at the Metropolitan Hotel, New York, and at the Planters' House, Saint Louis

Edited, with an Introduction and Notes, by

HERBERT ASBURY

author of

THE GANGS OF NEW YORK

ALFRED A. KNOPF

BORZOI BOOKS

PUBLISHER NEW YORK

HERBERT ASBURY

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Books by Herbert Asbury:

UP FROM METHODISM (1926)

A METHODIST SAINT (1927)
THE LIFE OF BISHOP ASBURY
Illustrated.

THE GANGS OF NEW YORK
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AN INFORMAL HISTORY OF THE UNDERWORLD
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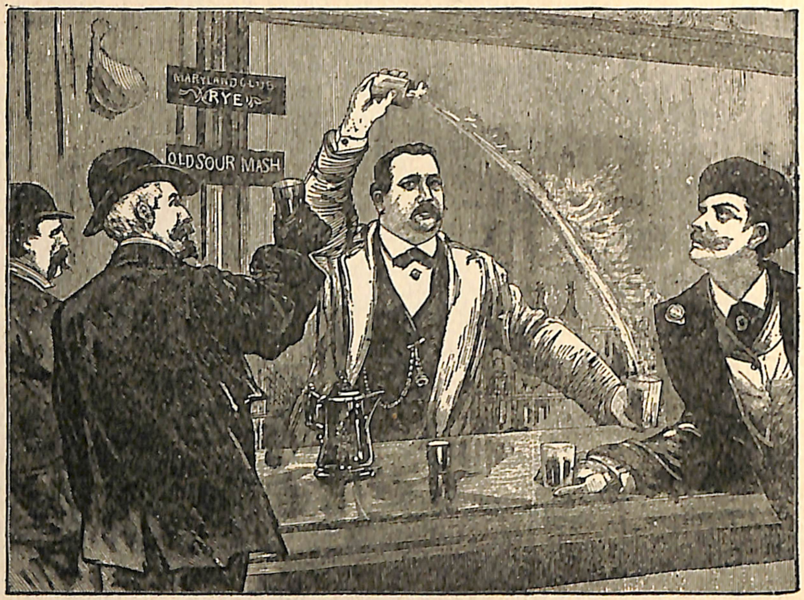

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To

Jean and Herbert

Gorman

Contents

INTRODUCTION xv

PREFACE TO THE FIRST EDITION xlvii

PUNCH 1

PREPARED PUNCH AND PUNCH ESSENCES 44

COCKTAILS 48

COCKTAILS, FOR BOTTLING 58

CRUSTA 62

FANCY DRINKS 64

MISCELLANEOUS DRINKS 85

EGG NOGGS 94

JULEPS 99

NEGUS 103

MULLS 105

FLIPS 110

FIZZES 118

SMASHES 120

SHRUBS 122

COBBLERS 127

DAISIES 130

TOM COLLINS 132

FIXES 135

SOURS 137

TODDIES 139

SLINGS 143

SANGAREES 145

SKINS 147

SYRUPS, ESSENCES, TINCTURES,
COLORINGS, ETC. 148

TEMPERANCE DRINKS 154

INDEX 161

Illustrations

PROFESSOR THOMAS PREPARING A BLUE BLAZER *Frontispiece*

PRESIDENT GRANT PLAYING CROQUET AT LONG BRANCH, N. J., IN 1870. THE PRESIDENT IS SAID TO HAVE BEEN SO IMPRESSED BY HIS FIRST BLUE BLAZER THAT HE GAVE PROFESSOR THOMAS A CIGAR xvii

INDIGNANT YOUNG LADY REFUSING TO TAKE A DRINK. THIS OCCURRED IN 1868 xxiii

A STREET SCENE IN NEW YORK IN 1870 — MASHERS CASTING THEIR SPELLS xxxiii

SCENE AT THE SARATOGA RACES IN 1870 xxxix

CHARLEY SANDER, OF THE TALL TOWER, AND HIS FAMOUS MUSTACHE xliii

CHARLEY McCARTY, PRINCIPAL BARTENDER AT THE ST. JAMES' HOTEL xlix

THE LOBBY OF TONY PASTOR'S VARIETY THEATER IN 1878 5

TOMMY LYNCH AND HIS ASSISTANTS, MIKE AND MIKE 13

THE KIRALFY TRIO IN THEIR SENSATIONAL DANCE — A STAGE TRIUMPH OF THE LATE SIXTIES 21

THEODORE STEWART'S BARROOM IN JOHN STREET 31

AN ORGY IN A PRIVATE CLUB ROOM, 1868. SUCH GOINGS-ON WERE NOT PERMITTED IN ANY OF PROFESSOR THOMAS'S ESTABLISHMENTS 39

MISS ALICE DUNNING, A POPULAR VARIETY ACTRESS OF THE SEVENTIES 49

DENNIS SULLIVAN AND HIS SALOON AT GRAND AND CLINTON STREETS 59

BILLY TRACY OF THE BANK EXCHANGE 69

A ROUÉ UP TO HIS NEFARIOUS TRICKS. PROFESSOR THOMAS ONCE HIT A SCOUNDREL OF THIS TYPE ON THE HEAD WITH A PUNCH BOWL 79

JOHN PETERSON, OF KIRK'S, AND HIS CELEBRATED BALD HEAD 87

MISS DICKIE LINGARD, A CHARMING STAGE FAVORITE OF THE SEVENTIES 95

SCOUNDRELS PLYING AN INNOCENT MAIDEN WITH LIQUOR IN 1870 107

JOHN BOWMAN AND LEN STOCKWELL, OF NO. 157 FULTON STREET 113

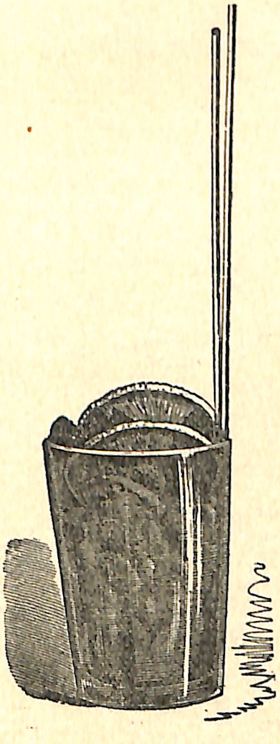
A MIDNIGHT SHOW AT THE TIVOLI, A FAMOUS VARIETY THEATER IN EIGHTH STREET, IN 1878 123

JOHN AUSTIN, PRINCIPAL BARTENDER AT MEAGHER'S SALOON 133

JACK KELLY, PRINCIPAL BARTENDER OF THE PRESCOTT HOUSE 141

SCENE AT THE STAGE DOOR OF A NEW YORK THEATER IN 1868 151

THE illustrations for this book were found in various issues, from 1860 to 1880, of such newspapers as Leslie's Weekly, Stetson's Dime Illustrated, The Sporting Times and Theatrical News, The Illustrated News, Under the Gaslight *and* Illustrated American Life. *The bartenders' portraits are from* Under the Gaslight, *which in 1878 and 1879 published a series of sketches and pictures called "Our Bartenders."*



Introduction

I

THE Lord smiled benevolently upon the city of New Haven, Connecticut, on a stormy winter's night in 1825, and His official tot-bearer, the stork, rode the gale from Heaven and deposited a little stranger within the humble cottage home of Mr. and Mrs. William Daniel Thomas, respectable though pious people, who were ever ready to drop a coin into the collection plate or provide a fried chicken for the pastor. Like the Magi of eld, they gazed upon the infant in bewildered but worshipping awe, and listened raptly to the wails which racked his puny frame. They named him Jeremiah.

"We'll make him a preacher," said Mr. Thomas. "Or a Professor," he added, thinking of Yale College and the dignified savants of the faculty.

"A preacher," Mrs. Thomas decided, and murmured ecstatically. "The Reverend Jeremiah Thomas! Oh, Will, maybe a D.D.!"

"Of course," agreed Mr. Thomas. "By all means a D.D."

But, alas for the fond hopes of doting parents! A power transcending that of man had decreed the fate of the innocent babe, and no such dreadful destiny had been plotted for him upon the heavenly charts. He did not become the Reverend Jeremiah Thomas, for it was not written that he should receive and interpret, and when necessary amend, the commands and wishes of the Almighty. Nor did he become a

teacher at Yale, although the Yale boys learned much from him before he left New Haven to give his message to the world. Instead, he became simply Jerry Thomas, but for more than three score years he lived a life of singular usefulness, and blessed many communities with the abundance of his service. He was a great artist with a touch of true genius, and the importance of his influence upon the gentler and more esthetic aspects of American culture has neither been properly recognized nor adequately estimated. Indeed, he lies in an obscure grave, untopped by granite shaft or public memorial.

Briefly, Jerry Thomas was a bartender. But *what* a bartender! His name should not be mentioned in the same breath with that of the frowsy gorilla who, in these dark days of Prohibition, may be found lounging behind the bar of a dingy basement speakeasy, sloshing luke-warm ginger ale into a dirty glass half-filled with raw alcohol, and then calling the unspeakable concoction a drink. Jerry Thomas had nothing in common with this Volsteadian ape; there is no more a basis of comparison than there is between Michelangelo and Bud Fisher, or Dante and Eddie Guest. For Jerry Thomas was neither frowsy nor a simian; he was an imposing and lordly figure of a man, portly, sleek and jovial, yet possessed of immense dignity. A great diamond gleamed in his shirt front, and a jacket of pure and spotless white encased his great bulk; and a huge and handsome mustache, neatly trimmed in the arresting style called walrus, adorned his lip and lay caressingly athwart his plump and rosy cheeks. He presented an inspiring spectacle as he leaned upon the polished mahogany of his bar, amid the gleam of polished silver and cut glass, and impressively pronounced the immemorial greeting, "What will it be, gentlemen?" —a sacred rite which the modern poison slinger has corrupted into a swipe at a pine board with a greasy cloth and a peevish, "Whatcha want, gents? Hooch?"

President Grant Playing Croquet at Long Branch, N. J., in 1870. The President is said to have been so impressed by his first Blue Blazer that he gave Professor Thomas a cigar

In these decayed and evangelical times, when drinking has reverted to a savage guzzling of liquid dynamite, the name of Jerry Thomas arouses no answering spark of manhood from the craven victims of bootleg liquor or the cowed and beaten slaves who labor in the gloomy galleys of the Anti-Saloon League. But to the ancients who weep beside the bier of a lost art it brings back beautiful memories of golden fizzes and stimulating juleps, of cobblers, slings and sangarees. For Jerry Thomas was the greatest drink mixer of his age; his praises were sung by enlightened and Christian men from the Gulf of Mexico to the barren coast of Maine, and from the Golden Gate to Broadway. Aye, even in Europe he was recognized as a master craftsman; he visited Liverpool, Southampton, London and Paris in 1859, bearing with him his magnificent set of solid silver bar utensils constructed at a cost of $4,000 for his own personal use, and astounded the effete drinkers of the Old World with the variety and extent of his virtuosity.

It was Jerry Thomas — rise, please — who invented those celebrated cold weather beverages which have come down to us as the Blue Blazer and the Tom and Jerry, the former a powerful concoction of burning whiskey and boiling water which, if properly employed, would render the hot water bottle obsolete. And it was Jerry Thomas who, a few years before the Civil War, gave the aid and encouragement of his genius to the cocktail, then a meek and lowly beverage pining for recognition and appreciation, and by self-sacrificing work in the laboratory raised it to its rightful place among the drinks. A perfect flood of new mixtures soon showered upon a delighted world, and the Metropolitan Hotel at Prince Street and Broadway, in New York, where Jerry Thomas was Principal Bartender in the days when the metropolis was the scene of the soundest drinking on earth, became the first great cocktail house. As a mark of gratitude for his invention of the Tom and Jerry and the Blue Blazer, and for

his researches in the field of the cocktail, Jerry Thomas's host of admirers invested him with the honorable, if honorary, title of Professor, by which he was thereafter known, and which he carried with becoming dignity through the remainder of his earthly pilgrimage. Thus he fulfilled one of the ambitions which his father had expressed for him as he lay, a helpless little one, in the cradle of the New Haven cottage. But the church, ever an obstacle to human progress, failed to recognize his genius.

It was not only as a scientist and beverage dispenser that Professor Thomas deserves a monument and the plaudits which are now wasted upon generals, bishops, movie actors, channel swimmers and aviators, for his interests were numerous and his fame in other lines was great; in many different ways, indeed, he lent force and direction to the cultural advance of the nation. He was a pioneer minstrel showman of the Pacific Coast, and later owned a music hall in New York wherein Lew Dockstader began the career which was to make him the most celebrated minstrel man of his time; and he sponsored the first public exhibition of Thomas Nast's cartoons, and did much to popularize the work of that famous artist. And he also achieved renown as a collector; he owned more than three hundred gourds, of every conceivable shape and size, the finest and most important group of these natural curiosities in the United States, if not in the world. Indeed, the collection may well have been unique. Moreover, Professor Thomas was an author whose works have been sadly neglected by the critics, even by the high-powered, super-intellectuals among them who possess the occult power of finding things in a book that the writer never heard of. These giants customarily sing the praises of realism, yet they have persistently ignored the product of one of the few men who were ever able to make the real even more so, and who at the same time could take a frightened, trembling wretch and by the skillful application of a cocktail, a cobbler,

a julep or a sangaree, sweetened to his taste, transform him into a stalwart hero eager and able to bear the world upon his shoulders. The attention of these critics is respectfully invited to the volume into which Professor Thomas poured the vials of his wisdom, nay, his very soul, and published under this simple title:

HOW TO MIX DRINKS
or
THE BON VIVANT'S COMPANION

Containing Clear and Reliable Directions for Mixing all the Beverages Used in the United States, Together with the Most Popular British, French, German, Italian, Russian and Spanish Recipes, Embracing Punches, Juleps, Cobblers, etc., etc., etc., in Endless Variety.

By JERRY THOMAS

Formerly Principal Bartender at the Metropolitan Hotel, New York, and the Planters' House, St. Louis.

TO WHICH IS APPENDED
A MANUAL FOR THE MANUFACTURE
of
CORDIALS, LIQUORS, FANCY SYRUPS, ETC., ETC.,

After the Most Approved Methods Now Used in the Distillation of Liquors and Beverages, Designed for the Special Use of Manufacturers and Dealers in Wines and Spirits, Grocers, Tavern Keepers and Private Families, the Same Being Adapted to the Trade of the United States and Canada.

ILLUSTRATED WITH DESCRIPTIVE ENGRAVINGS.

The Whole Containing

OVER 600 VALUABLE RECIPES.

By CHRISTIAN SCHULTZ,

Professor of Chemistry, Apothecary and Manufacturer of Wines, Liquors, Cordials, etc., etc., from Berne, Switzerland.

This erudite work first appeared early in 1862, and quickly went through half a dozen large printings. So rapturously was it acclaimed, and so phenomenal its success, that scores of imitations soon appeared, and the book-stalls of the nation groaned beneath the weight of volumes purporting to give directions for the concocting of all sorts of delectable beverages. But through all this excess of publishing Professor Thomas's work remained steadfastly first in the hearts of his countrymen, and was everywhere accepted as the production of a Great Master. Even to this day the real adept at manipulating a cocktail shaker and other such symbols of civilization, one who approaches the act of compounding a drink in the proper humbleness of spirit, regards it somewhat as the Modernist regards the Scriptures; as perhaps a trifle out-moded by later discoveries, yet still worthy of all respect and reverence as the foundation of his creed and practice. The last edition of the opus was published in 1887, and was something to weep over, for Professor Thomas's bursts of lyric writing had been subjected to the censorious scissors and the ravening blue pencil, and the title of the work had been changed from the roisteringly significant *Bon Vivant's Companion* to the vulgar and prosaic *Bartenders' Guide, or How to Mix All Kinds of Plain and Fancy Drinks.* Worse, the elegant preface had been replaced by uninspiring *Hints to Bartenders!* In this form the book lacked spirit and distinction; it was little more than a dull account of instructions

Indignant Young Lady Refusing to Take a Drink.
This occurred in 1868

to take a little of this and a little of that, shake them up and pour them down. I have been unable to find any record of how and when Professor Thomas passed to his reward, but I should not be surprised to learn that he expired of shock and horror when the final edition of his valuable contribution to American folk lore was placed in his hands. It is impossible to believe that he acquiesced in the editorial mutilations. The aim of the present editor has been to preserve the first edition intact, and to combine with it the best features of subsequent printings, for many important discoveries were made, and much valuable knowledge acquired, by the Professor before he was finally cut down by the Grim Reaper. This volume, therefore, is an attempt to preserve for posterity a specimen of Americana which in all likelihood will never be duplicated, for it is quite improbable that there will ever again be a legitimate bartender practicing under the protection of the Stars and Stripes. The work should thus be of considerable value to the scholar who wishes to study the manners and customs of the American people in the days before drinking became extinct, and the bartender a pariah. In this edition the contribution of Professor Schultz is omitted as unnecessary, since adequate directions for the manufacture of beers, wines, whiskeys, and cordials may be found in any of the standard encyclopedias.

II

When Professor Thomas prepared to write *The Bon Vivant's Companion* and spray his nectarian delights upon a parched and thirsty world, he was very full of his subject — I speak figuratively — and his enthusiasm took the form of appending brief but appropriate comment to certain of his most beloved recipes. Thus, when he had set down the sum total of human knowledge concerning the preparation of that blood brother to the cocktail, the brandy crusta, one snifter

of which would make a Prohibition agent burst into tears and tear up his bootlegging contracts, he added, "then smile." Again, when he had described a favorite beverage in great and glamorous detail, he concluded with the simple injunction, "Imbibe!" Occasionally he soared into the more rarefied strata of literary endeavor and brought down a poem; it is to one of these inspired moments, when the mantle of Omar lay caressingly across his shoulders, that we are indebted for the proper method of preparing mulled wine, a not so mild beverage which in those simple and lawless days was usually consumed amid the tender intimacies of the home.

The Encyclopedia Brittanica and other standard works of reference, to their shame be it said, contain no accounts of Professor Thomas's life, and extensive research has failed to unearth any information about the period of his early youth. It seems fair to assume, however, that he did not attend Yale College or otherwise employ his time in dissipation, for at the age of twenty we find him a very eager but humble Assistant to the Principal Bartender of a New Haven saloon, where he soon attracted favorable attention by his indefatigable quest of knowledge and his lush inventiveness. He remained in New Haven for two years, constantly adding to his store of wisdom, and conducting a series of experiments by which he definitely disproved the theory, then widely held, and in recent years revived, that the capacity of the American college boy was (and is) practically unlimited. In 1847, having exhausted New Haven as well as a majority of the Yale lads, Professor Thomas decided to seek hardier subjects for his tests, and so shipped before the mast and sailed out of New York aboard the bark *Annie Smith*. The skipper of the *Annie Smith* was a notorious martinet, but he served excellent grog, and Professor Thomas hoped that with this as a basis he might invent something which would relieve the sailor's life of much

of its hardship. The plight of the seaman had always saddened him.

The *Annie Smith* docked at San Francisco in the early fall of 1849, after an eventful voyage around Cape Horn, and Professor Thomas left the vessel without the formality of saying good-bye to the skipper, for that verjuiced person had failed to recognize genius even when it was constantly under foot, and had looked with vigorous disapproval upon all attempts to improve the grog and the drinking habits of the crew. The Professor wisely remained in seclusion until the *Annie Smith* had sailed on her return voyage, and then became First Assistant to the Principal Bartender of the El Dorado, a famous resort of early San Francisco. There he continued his researches, and found excellent laboratory animals in the booted, bewhiskered, red-shirted, artillery-laden miners who flocked into the El Dorado eager to exchange their new-found wealth for the product of the bartender's genius. For these gentlemen, rough of exterior but sound drinkers, Professor Thomas prepared the simple beverages of the period, but on occasion he also compounded novel mixtures which crashed through their systems and practically shook them loose from their boots, or at any rate from their gold dust. It is related that once, when a gang of desperadoes swarmed into the El Dorado intent upon robbery, the Professor suavely suggested that they refresh themselves before proceeding with their nefarious enterprise. They assented, whereupon he prepared a dram which stretched them quivering and helpless upon the floor. The Vigilantes then hanged them with considerable ceremony.

Professor Thomas refused to divulge the composition of the potion with which he had laid the bandits low, insisting that it had neither commercial value nor artistic merit, and that he would never again mix it unless confronted by a similar emergency. So far as can be ascertained he died

with the secret locked in his breast. But the undoing of the robbers had not exhausted Professor Thomas's powers of invention, as the customers of the El Dorado learned a few days later, when there came into the saloon a bewhiskered giant laden with gold dust and with three layers of pistols strapped about his middle. He had been many months in the mines and was fit to be tied; he yearned for adventure, and loudly proclaimed that whiskey was a beverage for nursing infants, and boasted that the only way a distillery could down him would be to fall upon him.

"Bar-keep!" he roared. "Fix me up some hell-fire that'll shake me right down to my gizzard!"

Professor Thomas surveyed him calmly and shrewdly estimated his capacity, which was obviously abnormal. He realized that here, at last, was a man worthy of his steel.

"Come back in an hour," he said. "I shall have something for you then."

The bewhiskered giant, who was also booted, stamped out of the saloon, and Professor Thomas retired to the back room. His reputation, he realized, was at stake; if he did not produce something which would take the roar out of the Colossus, all would be lost, even honor. So he grappled with the problem, and within an hour emerged, his brow wrinkled by furrows from the violence of his effort but with a magnificent idea sizzling and crackling in his brain. A deep silence fell upon the crowded barroom as the Professor, looking neither to the right nor to the left, moved slowly into position behind the bar, and with great care took from their places in a special rack two silver mugs, with handles. These were the show utensils of the El Dorado, for they had been imported from New York at great expense, and the mere fact that they were being handled was sufficient to indicate that something of importance impended. Carefully setting the mugs upon the bar, Professor Thomas twirled his great mustache and turned to his audience.

" Gentlemen! " he announced, impressively, " you are about to witness the birth of a new beverage! "

A sigh of anticipation arose from the assemblage, and with one accord the mass of men moved forward, respectfully, until they stood five deep before the bar, with the bewhiskered giant, still booted, in the front rank. Professor Thomas smiled, and quietly poured a tumblerful of Scotch whiskey into one of the mugs, following with a slightly smaller quantity of boiling water. Then, with an evil-smelling sulphur match, he ignited the liquid, and as the blue flame shot toward the ceiling and the crowd shrank back in awe, he hurled the blazing mixture back and forth between the two mugs, with a rapidity and a dexterity that were well nigh unbelievable. This amazing spectacle continued in full movement for perhaps ten seconds, and then Professor Thomas quickly poured the beverage into a tumbler and smothered the flame. He stirred a teaspoonful of pulverized white sugar into the mixture, added a twist of lemon peel, and shoved the smoking concoction across the bar to the booted and bewhiskered giant.

" Sir! " said Professor Thomas, bowing, " The Blue Blazer! "

The boastful miner threw his head back and flung the boiling drink down his throat. He stood motionless for a moment, smacking his lips and tasting the full flavor of it, and then a startled expression spread over his face. He swayed like a reed in the wind. He shivered from head to foot. His teeth rattled. He batted his eyes. His mouth opened and closed, but he could say nothing. He sank slowly into a chair. He was no longer fit to be tied.

" He done it! " he whispered at last. " Right down to my gizzard! Yes, sir, right down to my gizzard! Yes, sir, right down to my gizzard! "

He staggered to his feet, flung a bag of gold dust upon the bar and wandered unsteadily into the night; and thereafter

drank no more for three days, for the effect of a Blue Blazer, prepared in an artistic manner, is by no means ephemeral. This noble drink soon became the most popular winter beverage on the Pacific Coast, but the strain of constantly preparing it so wearied Professor Thomas that within a few months he concluded to retire from the practice of his art for a short period of recuperation. He therefore resigned his position as First Assistant to the Principal Bartender of the El Dorado, and betook himself to the Yuba River gold fields, near Donaville, where he staked out a claim and busied himself with the prosaic occupation of digging gold. But after a week he could no longer stand supinely by and witness the monstrous indignities which the unskilled bartenders of Donaville perpetrated nightly upon helpless liquors, and he returned to his life work, tending bar in the saloon owned by Claycraft & Cheever. During the daylight hours, however, he continued to work his mine, and by the following spring had amassed a fortune of some $16,000 in gold dust. And having by that time educated the Donaville bartenders in good mixing habits, he cast about for other cultural benefits that he might confer upon the booted and bewhiskered miners.

After a careful survey of the field, Professor Thomas decided that the principal need of the gold fields was refined amusement. It is true that the mining camps fairly swarmed with drinking places, and dance halls staffed by hussies in short skirts, but Professor Thomas judged that such entertainment as they provided was neither refined nor educational; he was especially pained by the drinking habits of the hussies and their admirers, who generally took their liquor straight and thereafter abandoned themselves to disgraceful antics. To remedy this situation, he organized a minstrel band, with which he toured the gold country throughout the summer. Ned Beach and Tom King were the end men, while the troupe also included Billy Wallace,

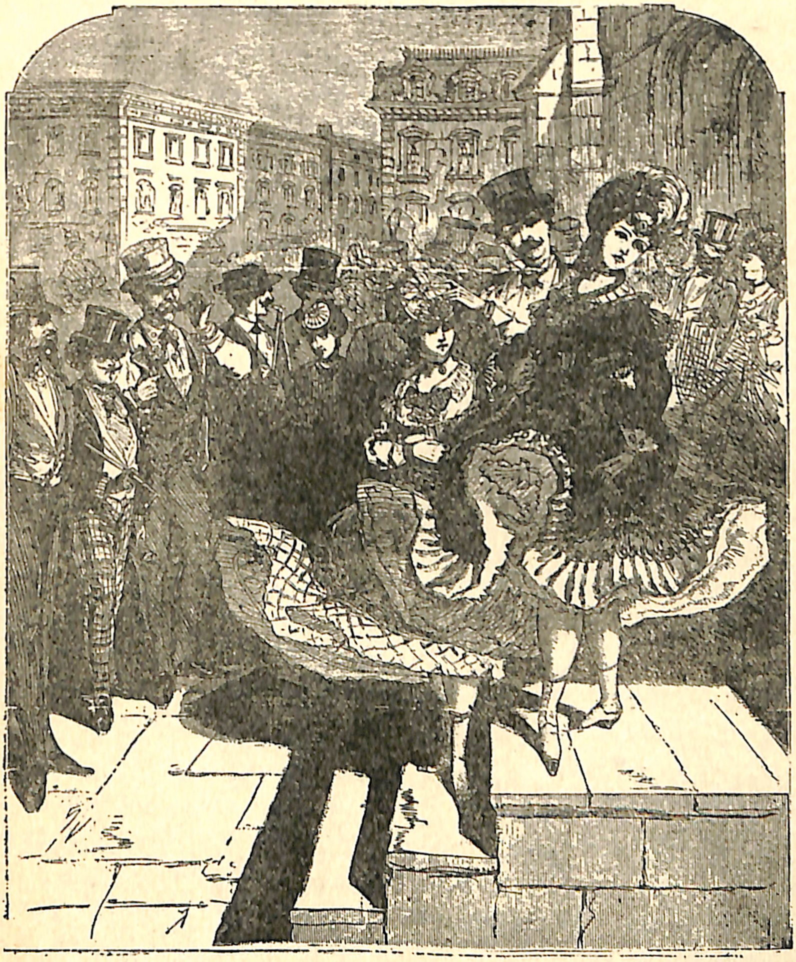
Dan Coombs and Charley Stevens, all very famous singers and blackface comedians. The show prospered, but when winter came Professor Thomas suddenly abandoned the enterprise and sailed for Central America. The reason for his departure remained a mystery until a miner, another bewhiskered giant, boasted that he had asked Professor Thomas to prepare a certain beverage, and that the Professor was obliged to hang his head and admit that he had never heard of it. The bewhiskered giant explained that the drink was peculiar to Central America.

Within a few months Professor Thomas had stocked his mental reservoir with the wisdom of the Central Americans, and then took ship to New York. There he learned that the Yale boys were again strutting boastfully about New Haven with no bartender to guide them. He immediately answered the call of duty and hastened to his home town, where he opened a barroom, introduced the Blue Blazer, and soon put the Yale lads in their proper places. His task completed, Professor Thomas disposed of his New Haven holdings, and journeyed to South Carolina to study the julep in its native haunt. When he had added this famous concoction to his repertoire he went to Chicago, and for several months eked out a lonely existence in that outpost of civilization, which had not then been subjected to the refining influences of machine guns and Big Bill Thompson. But he was not long able to endure the crudities of the lake settlement, and he soon dropped down to St. Louis, where he became Principal Bartender of the Planters' House, one of the most famous hotels in America. It was especially noted for its fried chicken and waffles, and for catfish and candied sweet potatoes. It was while he was presiding over the Planters' House bar, in the early 'fifties, that Professor Thomas reached the apex of his career by inventing the beverage which has thundered down the years as the Tom and Jerry.

A few historians have expressed the opinion that the Tom

and Jerry was an English drink, and that Professor Thomas merely chanced to be the first bartender of importance to prepare it in America. This impression probably grew out of the fact that after 1821, when Pierce Egan published his famous novel, *Life in London, or Days and Nights of Jerry Hawthorne and His Elegant Friend Corinthian Tom,* the lower class of London public house became known as Tom and Jerry. Egan's volume, incidentally, was one of Thackeray's early favorites, and some critics believe that a sequel, devoted largely to country sports and adventures, suggested Dickens's *Pickwick Papers.* Concoctions of hot rum, but unspiced, had been favorite tipples in the English barrooms for many years, and for that matter in America as well, but I have been unable to find authority for the belief that any beverage was specifically entitled Tom and Jerry until Professor Thomas introduced his mixture into St. Louis and subsequently throughout the land. Moreover, the Professor first called his invention the Copenhagen, perhaps wishing to acknowledge his indebtedness, so far as concerned the basic idea, to a rum-and-egg drink then in vogue in the capital of Denmark. But the patriotic Missourians refused to accept a foreign name for such a delectable drink, and it soon became known simply as Jerry Thomas. It was not called Tom and Jerry until Professor Thomas brought the secret to the Atlantic Coast. The name, in this connection, is obviously a contraction of Professor Thomas's Christian and surnames.

With the invention of this prince of cold weather drinks and the introduction of the Blue Blazer into the Missouri metropolis, Professor Thomas concluded — though mistakenly — that he had civilized St. Louis and taken the curse off the hard mid-western winter. So he surrendered his post as Principal Bartender at the Planters' House, and amid the mournful wailing of the citizenry embarked upon a flat-bottomed stern-wheeler which, in time, landed him at New



A Street Scene in New York in 1870—
Mashers Casting Their Spells

Orleans. There he dipped into his money bags and opened a barroom which the preface to his literary work describes as a very *recherche* establishment. But he soon became discouraged, for his heart was in the preparation of cold weather beverages, and there was scant demand in Louisiana for the Blue Blazer and the Tom and Jerry. He soon sold his New Orleans property and returned to New York, where he was immediately engaged as Principal Bartender of the Metropolitan Hotel, then under the management of William M. Tweed and a center of the city's night life, which in those days was quite abundant. Professor Thomas celebrated his return to the chilly North by mixing a huge punch bowl of Tom and Jerry, which was given away free to all customers for a week, and by introducing several fine Southern mixtures to the jaded palates of the principal men of Gotham. Chief among them was the Crusta, a beverage of rare merit which was first compounded by Santina, owner of a celebrated Spanish Café in New Orleans.

When Professor Thomas began his experiments with the cocktail, this splendid concoction, whose name is now daily taken in vain by thousands of wierd mixtures in thousands of American homes, was then the puling infant of the great family of beverages, and had few friends and practically no admirers. "The cocktail," wrote Professor Thomas, "is a modern invention and is generally used on fishing and other sporting parties, although some patients insist that it is good in the morning as a tonic." Indeed, at this period the cocktail was not only a morning drink, an eye-opener, but was seldom served over the bar; as Professor Thomas indicates, it was generally bottled and sold for trips into the country and other expeditions. In the course of time it became more popular, but as late as 1885 it had not become the standard before-dinner drink that it was in later years, and as it is now throughout this great land. "In the morning," said a paper called *Under the Gaslight,* in 1879, "the

merchant, the lawyer, or the Methodist deacon takes his cocktail. Suppose it is not properly compounded? The whole day's proceedings go crooked because the man himself feels wrong from the effects of an unskillfully mixed drink."

After much research Professor Thomas concluded that the lowly estate of the cocktail was in part due to the faulty bitters employed in its composition. He therefore busied himself in laboratory work, and in due time appeared with Jerry Thomas's Own Bitters. This brilliant discovery was made soon after Professor Thomas had opened the first of his New York barrooms, and during the next few years cocktail drinking increased until the beverage had become the favorite morning tipple of all men of convivial habit, and few self-respecting New York business men would attempt to begin a day's work without one. However, very few of the myriad of present day cocktails were known. The first edition of *The Bon Vivant's Companion* lists but ten different varieties — the bottle, the brandy, the fancy brandy, the whiskey, the champagne, the gin, the fancy gin, the Japanese, the soda and the Jersey. They were all very simple mixtures, but potent, except the soda and the Jersey.

Professor Thomas's ballyhoo for the cocktail was carried on with great vigor for almost a score of years, and the last edition of his masterpiece contains formulae for no fewer than twenty-four different mixtures, including such well known concoctions as the Manhattan, the absinthe, and the Martini, which was originally called the Martinez. He also gives directions for preparing the Saratoga and Coffee cocktails, and the Morning Glory, perhaps the most powerful of all. They were very popular for many years. In his work Professor Thomas also describes five very interesting drinks called the Bishop, the Protestant Bishop, the Archbishop, the Cardinal and the Pope, which are precisely similar except for the wines employed in their preparation. Instructions for compounding these beverages appeared in the first

edition of *The Bon Vivant's Companion,* but in the last printing the Archbishop, the Cardinal and the Pope were omitted, because of protests from the various Protestant denominations, which complained that the proportion of four Roman Catholic drinks to one Protestant was unreasonable and unfair.

III

Professor Thomas left the Metropolitan in 1859 to brave the dangers of a transatlantic voyage, but he was both seasick and homesick, and in less than a year he was again in New York, and at Broadway and Washington Place opened the most ornate barroom in the metropolis. But within another twelve months the *wanderlust* led him in a covered wagon to San Francisco, where he was Principal Bartender in the Occidental Hotel for almost two years. Then he joined a wagon train to Virginia City, Nevada Territory, where he introduced sound drinking practices and amassed another small fortune in gold dust. In 1865 he returned to New York, and thereafter roamed no more.

He opened a barroom at Broadway and Twenty-second Street which became one of the most celebrated saloons in the history of the city, and was frequented by the best citizens. Thomas Nast was then a young man struggling to find his place in the field of art, and Professor Thomas graciously extended a helping hand and opened his back room to the first exhibition of Nast cartoons. A hundred caricatures of prominent personages were displayed upon the walls, and Nast leaped into instant popularity. Later Ned Mullin, a brilliant but dissipated caricaturist, also exhibited his work in Professor Thomas's art gallery, as did Theodore Wust and Junmp, clever draughtsmen who had been discovered in San Francisco by the Professor and brought to New York to make their little artistic splashes.

After seven years of continuous success and popularity,

Professor Thomas sold his property and opened another and equally elaborate place at No. 1239 Broadway, where he remained for eight years. He finally disposed of this establishment to John Morrissey, a noted political and sporting figure who was in turn a successful gang captain, a prize fighter with a victory over John C. Heenan to his credit, the owner of luxurious gambling houses in New York and Saratoga Springs, a member of Congress and finally, with the original Honest John Kelly (not the gambler of that name) co-leader of Tammany Hall. Morrissey came to New York in the early fifties, when more than 6,000 gaming places were in open operation on Manhattan Island. Of these some 300 were first-class establishments catering to men of sound financial substance and furnished with an elegance unsurpassed in later years. A majority of these early houses were in Park Row, Park Place and lower Broadway, and in Barclay, Vesey and Liberty Streets, which are now entirely given over to business. They included such celebrated resorts as those operated by Orlando Moore, Handsome Sam Suydam, Jack Wallis, John Colton and Pat Herne. Wallis was a Chinaman who had been a faro dealer for French Jose, but had won the business from his employer on the toss of a coin. Many of the best houses were owned or backed by Reuben Parsons, the gambling monarch of the period, who was widely known as the Great American Faro Banker. Morrissey's most noted place was in Broadway just north of Tenth Street, not far from the present Grace Episcopal Church and Wanamaker's Store. His house in Saratoga Springs, which he founded in 1867, later came under the ownership of Richard Canfield, probably the most famous gambling-house proprietor New York has ever produced. In all of these elegant establishments faro was the principal game, and for more than twenty years after the Civil War it occupied the place in the affections of American gamblers that bridge and poker hold today.

Scene at the Saratoga Races in 1870

After John Morrissey had purchased the Broadway property Professor Thomas moved downtown, and in August, 1875, opened Thomas's Exchange at No. 3 Barclay Street, which soon became as popular as any of his other places. Morrissey operated the Broadway house as a pool room for a year or so, when it again came into the hands of the Professor, and was remodeled as a theater. It opened with a minstrel show in which Lew Dockstader made his first hit as a comedian. Dockstader's brother Charley was also a member of the company, as were Tommy Turner, Billy Bryant, Frank Kent, and Charley White, then the dean of minstrelsy. It was soon after he opened his Barclay Street bar that Professor Thomas began to form his notable collection of gourds, which soon crowded cartoons and caricatures out of his mind, and within a few months literally covered the walls of his back room.

Professor Thomas's business rivals included many celebrated bartenders, for this was the golden age of the American saloon, and Manhattan Island was dotted with high-class establishments from the Battery northward to Spuyten Duyvil, presided over by men who took their profession seriously and strove mightily to bring it to perfection. A noted barroom of the period was the Tall Tower in the basement of *The Tribune* building at Spruce and Nassau Streets, which in earlier years had been the site of the original Tammany Hall, and before that of Martling's Restaurant, commonly called the Pig Pen, where the Tammany organization held its first meetings. The Tall Tower was much frequented by editors and reporters of *The Times, The Tribune* and other newspapers which had their plants on Printing House Square. It was owned by Koster & Bial, who were also the proprietors of the famous music hall which bore their name, and Charley Sander was the Principal Bartender. Sander was a young man when he presumed to compete with Professor Thomas as a drink mixer, but he could wiggle his ears, and

was even then the possessor of a mustache of considerable renown; connoisseurs regarded it as second in luxuriance and beauty only to the hirsute marvel which adorned the lip of Professor Thomas. However, it was generally conceded that the latter's was more thoroughly trained, or cowed, and lay closer to his cheek.

Another popular drinking place was the barroom of the St. James Hotel, at Broadway and Twenty-sixth Street, where Charley McCarty presided with dignity and efficiency. McCarty is said to have changed the designation of his important office from Principal Bartender to Head Bartender, a revolution in nomenclature which affected all subsequent practitioners of his art. He was also a patron of the theater, and attracted much attention by suggesting to Tony Pastor that he interpolate twelve clog dancers in the action of *Pinafore,* which Pastor produced in his variety theater in 1879.

Tommy Lynch was his own Principal Bartender in the Bennett Building Bar in Nassau Street, but he had as assistants two gifted and industrious young men, his cousin, Michael Lynch, and his brother, also Michael Lynch. The former was commonly called Doctor, for he kept various medical books behind the bar and prescribed for all illnesses. Generally he recommended a stout snifter of Monogram whiskey. Mr. Lynch is said to have owned stock in the Monogram distillery. The Bank Exchange at Broadway and Twenty-ninth Street, owned by Billy Tracy, was a favorite resort of sporting and political figures. The stage entrance of the San Francisco Minstrels was just across the street, and members of the troupe gathered nightly in Tracy's place to discuss the problems of the day. Billy Burch was a regular visitor, and so was Charley Backus, then famous as an American Tragedian, while Jem Mace, the prize fighter, made the Exchange his headquarters.

Farther downtown, in John Street, Theodore Stewart's

Charley Sander, of the Tall Tower, and His Famous Mustache

hotel and restaurant bar was very popular. He also owned another place in Warren Street, a few blocks north of John Street and not far from City Hall, which is still in operation as a restaurant, although the bar has long since vanished. Charley Perkins was the Principal Bartender at the John Street establishment, assisted by Charley Foster, and Gus Yooss, a gifted drink mixer from Philadelphia. It was Stewart's custom to divide among his employees the receipts of both barrooms on Christmas and New Year's Days.

Dennis Sullivan's saloon, at Grand and Clinton Streets, numbered among its regular customers many city and court officials, and business men throughout that part of the city. Kirk & Company owned barrooms at No. 69 Fulton Street and at No. 709 Broadway, which a reporter of the period described as "synonyms of bibulous respectability." John F. Peterson was the Principal Bartender at Kirk's Broadway establishment, and was famous for his bald head, said to be the most highly polished in the city. He possessed a secret preparation with which he rubbed it three times daily, and frequently permitted the gay bloods who thronged the saloon to use it as a mirror. John Bowman operated a noted saloon at No. 157 Fulton Street, where the Principal Bartender was Len Stockwell, who varied his labors with occasional stage appearances as a clog and jig dancer.

Over on the East Side John Austin was Principal Bartender at Meagher's Saloon, which in 1879 had been in continuous operation for twenty-five years. Across town, at Broadway and Spring Street, was the Prescott House, then one of the oldest hotels in the city, but long since demolished. Jack Kelly was Principal Bartender there for many years. He had also worked at Kitner's Bar in Spring Street, near Broadway, which was one of the most palatial saloons in the city. It was especially famous for its cocktails, which newspaper writers described as particularly "smooth and insinuating."

In Barclay Street, now largely devoted to the sale of religious images and literature, Professor Thomas spent the remainder of his professional career, surrounded by his gourds and warmed by the respect and admiration of all enlightened drinkers. He strove to the last to inculcate proper drinking habits in his clientele, and frowned sternly and disapprovingly upon drunkenness and other forms of dissipation. During his later years, as is the fashion of decaying men, he became just a bit finicky, especially about the Blue Blazer and the Tom and Jerry. He insisted that they were intended for cold weather only, and refused to prepare the Tom and Jerry until the first snowfall. It is related that he once smashed a punch bowl containing the mixture which he found in the bar of a business rival in early September. He was even more strict with the Blue Blazer, and would concoct it for no man until the thermometer registered ten degrees or less above zero.

Thus battling for classical standards in his chosen art, he passed away, mourned and honored. He remains the greatest bartender in American history.

HERBERT ASBURY

New York City,
September 1, 1928.

Preface to the First Edition

In all the ages of the world, and in all countries, men have indulged in "social drinks." They have always possessed themselves of some popular beverage apart from water and those of the breakfast and tea table. Whether it is judicious that mankind should continue to indulge in such things, or whether it would be wiser to abstain from all enjoyments of that character, it is not our province to decide. We leave that question to the moral philosopher. We simply contend that a relish for "social drinks" is universal; that those drinks exist in greater variety in the United States than in any other country in the world; and that he, therefore, who proposes to impart to these drinks not only the most palatable but the most wholesome characteristics of which they may be made susceptible, is a genuine public benefactor. That is exactly our object in introducing this little volume to the public. We do not propose to persuade any man to drink, for instance, a punch, or a julep, or a cocktail, who has never happened to make the acquaintance of those refreshing articles under circumstances calculated to induce more intimate relations; but we *do* propose to instruct those whose "intimate relations" in question render them somewhat fastidious, in the daintiest fashions thereunto pertaining.

We very well remember seeing one day in London, in the rear of the Bank of England, a small drinking saloon that had been set up by a peripatetic American, at the door of

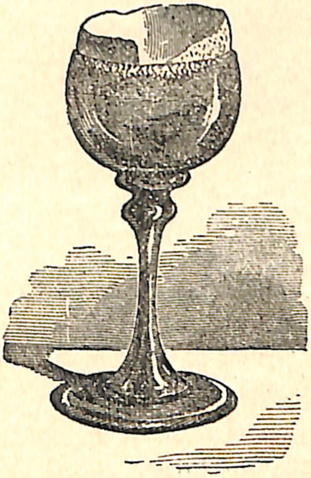
which was placed a board covered with the unique titles of the American mixed drinks supposed to be prepared within that limited establishment. The " Connecticut eye-openers " and " Alabama fog-cutters," together with the " lightning-smashes " and the " thunderbolt-cocktails," created a profound sensation in the crowd assembled to peruse the Nectarine bill of fare, if they did not produce custom. It struck us, then, that a list of all the social drinks — the composite beverages, if we may call them so — of America, would really be one of the curiosities of jovial literature; and that if it was combined with a catalogue of the mixtures common to other nations, and made practically useful by the addition of a concise description of the various processes for " brewing " each, it would be a " blessing to mankind." There would be no excuse for imbibing, with such a book at hand, the " villainous compounds " of bar-keeping Goths and Vandals, who know no more of the amenities of *bon vivant* existence than a Hottentot can know of the *bouquet* of champagne.

" There's philosophy," said Father Tom in the drama, " even in a jug of punch." We claim the credit of " philosophy teaching by example," then, to no ordinary extent in the composition of this volume; for our index exhibits the title of eighty-six different kinds of punches, together with a universe of cobblers, juleps, bitters, cups, slings, shrubs, etc., each and all of which the reader is carefully educated how to concoct in the choicest manner. For the perfection of this education, the name, alone, of *Jerry Thomas* is a sufficient guarantee. He has travelled Europe and America in search of all that is recondite in this branch of the spirit art. He has been the Jupiter Olympus of the bar at the Metropolitan Hotel in this city. He was the presiding deity at the Planters' House, St. Louis. He has been the proprietor of one of the most *recherche* saloons in New Orleans as well as in New York. His very name is synonymous, in the lexicon of mixed drinks, with all that is rare and original. To *The Wine Press,*

Charley McCarty, Principal Bartender at the St. James' Hotel

edited by F. S. Cozzens, Esq., we are indebted for the composition of several valuable punches, and among them we may particularize the celebrated "Nuremburgh," and the equally famous "Philadelphia Fish-House" punch. The rest we owe to the inspiration of *Jerry Thomas* himself, and as he is as inexorable as the Medes and Persians in his principle that no excellent drink can be made out of anything but excellent materials, we conceive that we are safe in asserting that whatever may be prepared after his instructions will be able to speak eloquently for itself. "Good wine needs no bush," Shakespeare tells us and over one of Jerry's mixtures eulogy is quite as redundant.

How to Mix Drinks



Punch

TO make punch of any sort in perfection, the ambrosial essence of the lemon must be extracted by rubbing lumps of sugar on the rind, which breaks the delicate little vessels that contain the essence, and at the same time absorbs it. This, and making the mixture sweet and strong, using tea instead of water, and thoroughly amalgamating all the compounds, so that the taste of neither the bitter, the sweet, the spirit, nor the element, shall be perceptible one over the other, is the grand secret, only to be acquired by practice.

In making hot toddy, or hot punch, you must put in the spirits before the water: in cold punch, grog, etc., the other way.

The precise proportions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

...1...

BRANDY PUNCH

Use large bar glass

One teaspoonful of raspberry syrup.
Two tablespoonsful of white sugar.
One wineglass of water.
One and one-half wineglasses of brandy.
One-half small sized lemon.
Two slices of orange.
One piece of pineapple.

FILL the tumbler with shaved ice, shake well, and dress the top with berries in season. Sip through a straw.

...2...

BRANDY PUNCH

For a party of twenty

One gallon of water.
Three quarts of brandy.
One-half pint of Jamaica rum.
Two pounds of sugar.
Juice of six lemons.
Three oranges sliced.
One pineapple, pared, and cut up.
One gill of curaçao.
Two gills of raspberry syrup.
Ice, and add berries in season.

MIX the materials well together in a large bowl, and you have a splendid punch.

...3...

MISSISSIPPI PUNCH

Use large bar glass

One wineglass of brandy.
One-half wineglass of Jamaica rum.
One-half wineglass of Bourbon whiskey.
One-half wineglass of water.
One and one-half tablespoonsful of powdered white sugar.
One-quarter of a large lemon.
Fill a tumbler with shaved ice.

THE above must be well shaken, and to those who like their draughts " like linked sweetness long drawn out," let them

use a glass tube or straw to sip the nectar through. The top of this punch should be ornamented with small pieces of orange, and berries in season.

···4···

HOT BRANDY AND RUM PUNCH

For a party of fifteen

One quart of Jamaica rum.
One quart of Cognac brandy.
One pound of white loaf sugar.
Four lemons.
Three quarts of boiling water.
One teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve. As we have before said, it is very important, in making good punch, that all the ingredients are thoroughly incorporated; and, to insure success, the process of mixing must be diligently attended to. Allow a quart for four persons; but this information must be taken *cum grano salis;* for the capacities of persons for this kind of beverage are generally supposed to vary considerably.

···5···

SCOTCH WHISKEY PUNCH

Steep the thin yellow shavings of lemon peel in the whiskey, which should be of the best quality; the sugar should be

dissolved in boiling water. As it requires *genius* to make whiskey punch, it would be impertinent to give proportions.

...6...

WHISKEY PUNCH

One wineglass of whiskey (Irish or Scotch).

Two wineglasses of boiling water.

Sugar to taste.

DISSOLVE the sugar well with one wineglass of the water, then pour in the whiskey, and add the balance of the water. Sweeten to taste, and put in a small piece of lemon rind, or a thin slice of lemon.

...7...

COLD WHISKEY PUNCH

Use large bar glass

One tablespoonful of powdered white sugar dissolved in a little water.

Juice of half a small lemon.

One and one-half wineglasses of Irish or Scotch whiskey.

FILL the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get. As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements.

The Lobby of Tony Pastor's Variety Theater in 1878

...8...

IRISH WHISKEY PUNCH

THIS is the genuine Irish beverage. It is generally made one-third pure whiskey, and two-thirds boiling water, in which the sugar has been dissolved. If lemon punch, the rind is rubbed on the sugar, and a small proportion of juice added before the whiskey is poured in.

Irish whiskey is not fit to drink until it is three years old.

...9...

GIN PUNCH

Use large bar glass

One tablespoonful of raspberry syrup.
Two tablespoonsful of white sugar.
One wineglass of water.
One and one-half wineglasses of gin.
One-half of a small-sized lemon.
Two slices of orange.
One piece of pineapple.

FILL the tumbler with shaved ice. Shake well, and ornament the top with berries in season. Sip through a glass tube or straw.

...10...

GIN PUNCH

From a recipe by Soyer.[1]

One-half pint of old gin.
One gill of maraschino.
The juice of two lemons.
The rind of half a lemon.
Four ounces of syrup.
One quart bottle of German seltzer water.
Ice well.

[1] Alexis Benoit Soyer, a famous French culinary artist who died in 1858. He was chef to several English noblemen, and in 1855 was culinary adviser to the British Army in the Crimea. He invented an army cooking wagon and wrote many books on cookery. His wife was a portrait painter.

...11...

CHAMPAGNE PUNCH

One quart bottle of wine.
One quarter pound of sugar.
One orange, sliced.
The juice of a lemon.
Three slices of pineapple.
One wineglass of raspberry or strawberry syrup.
Ornament with fruits in season, and serve in champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party. For a good champagne punch, see Rocky Mountain Punch, No. 43.

...12...

SHERRY PUNCH

Use large bar glass

Two wineglasses of sherry.
One tablespoonful of sugar.
Two or three slices of orange.
Two or three slices of lemon.

Fill tumbler with shaved ice, shake well, and ornament with berries in season. Sip through a straw.

...13...

CLARET PUNCH

Use large bar glass

One and one-half tablespoons of sugar.
One slice of lemon.
Two or three slices of orange.

Fill the tumbler with shaved ice, and then pour in your claret, shake well, and ornament with berries in season. Place

a straw in the glass. To make a quantity of claret punch, see Imperial Punch, No. 41.

...14...

SAUTERNE PUNCH

Use large bar glass

THE same as claret punch, using sauterne instead of claret.

...15...

PORT WINE PUNCH

Use large bar glass

THE same as claret punch, using port wine instead of claret, and ornament with berries in season.

...16...

VANILLA PUNCH

Use large bar glass

One tablespoonful of sugar.
One wineglass of brandy.
The juice of one-quarter of a lemon.

FILL the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

This is a delicious drink, and should be imbibed through a glass tube or straw.

...17...

PINEAPPLE PUNCH

For a party of ten

Four bottles of champagne.
One pint of Jamaica rum.
One pint of brandy.
One gill of curaçao.
Juice of four lemons.
Four pineapples sliced.
Sweeten to taste with pulverized white sugar.

PUT the pineapple with one pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne. Place a large block of ice in the center of the bowl, and ornament it with loaf sugar, sliced orange, and other fruits in season.

Serve in champagne glasses.

Pineapple punch is sometimes made by adding sliced pineapple to brandy punch.

...18...

ORGEAT PUNCH

Use large bar glass

One and one-half tablespoonsful of orgeat syrup.[2]
One and one-half wine glasses of brandy.
Juice of one-half a lemon, and fill the tumbler with shaved ice.

SHAKE well, ornament with berries in season, and dash port wine on top.

Place the straw as in a mint julep.

[2] A decoction of which barley was formerly an important ingredient, but which is now prepared with an emulsion of almonds.

...19...

CURAÇAO PUNCH

Use large bar glass

One tablespoonful of sugar.
One wineglass of brandy.
One-half wineglass of Jamaica rum.
One wineglass of water.
One-half pony glass of curaçao.
The juice of half a lemon.

FILL the tumbler with shaved ice, shake well, and ornament with fruits of the season. Sip the nectar through a straw.

...20...

ROMAN PUNCH

Use large bar glass

One tablespoonful of sugar.
One tablespoonful of raspberry syrup.
One teaspoonful of curaçao.
One wineglass of Jamaica rum.
One-half wineglass brandy.
The juice of half a lemon.

FILL with shaved ice, shake well, dash with port wine, and ornament with fruits in season. Imbibe through a straw.

...21...

MILK PUNCH

Use large bar glass

One tablespoonful of fine white sugar.
Two tablespoonfuls of water.
One wineglass of Cognac brandy.
One-half wineglass Santa Cruz rum.
One-third tumblerful of shaved ice.

FILL with milk, shake the ingredients well together, and grate a little nutmeg on top.

...22...

HOT MILK PUNCH

Use large bar glass

THIS punch is made the same as No. 21, with the exception that hot milk is used, and no ice.

...23...

MANHATTAN MILK PUNCH

SAME as the following *cold* milk punch, with the addition of five drops of aromatic tincture.[3]

...24...

EGG MILK PUNCH

Use large bar glass

One teaspoonful of fine white sugar.
One wineglass of brandy.
One-fourth wineglass of Santa Cruz rum.
One egg.
Small lump of ice.

FILL the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

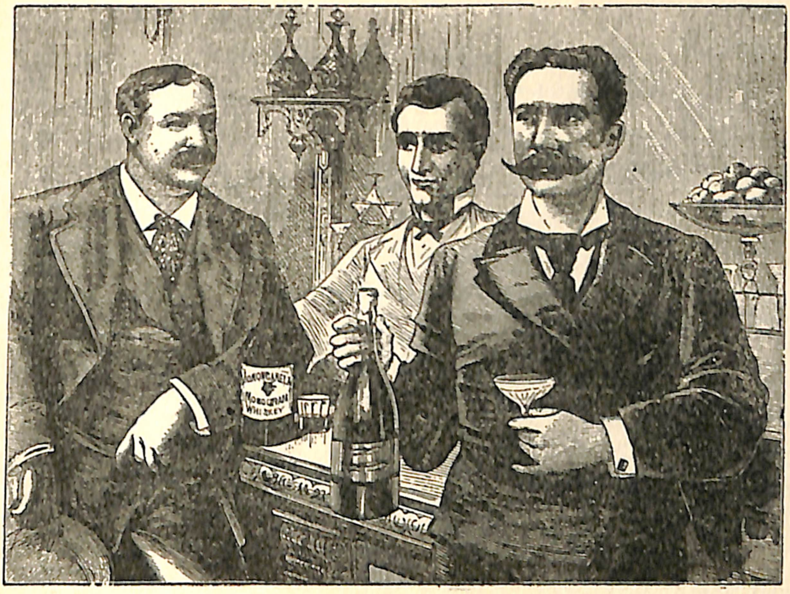
...25...

ENGLISH MILK PUNCH

Put the following ingredients into a very clean pitcher, viz.:

The juice of six lemons.
The rind of two lemons.
One pound of sugar.
One pineapple, peeled, sliced and pounded.
Six cloves.

[3] See Recipe No. 286.



Tommy Lynch and His Assistants, Mike and Mike

Twenty coriander seeds.
One small stick of cinnamon.
One pint of brandy.
One pint of rum.
One gill of arrack.[4]
One cup of strong green tea.
One quart of boiling water.

THE boiling water to be added last; cork this down to prevent evaporation, and allow these ingredients to steep for at least six hours; then add a quart of hot milk and the juice of two lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight-corked bottles. This punch is intended to be iced for drinking.

...26...

ENGLISH MILK PUNCH

Another method

THIS seductive and nectareous drink can also be made by the directions herewith given:

To two quarts of water add one quart of milk. Mix one quart of old Jamaica rum with two of French brandy, and put the spirit to the milk, stirring it for a short time; let it stand for an hour, but do not suffer any one of delicate appetite to see the melange in its present state, as the sight might create a distaste for the punch when perfected. Filter through blotting-paper into bottles; and should you find that the liquid is cloudy, when it should not be, you may clarify it by adding a small portion of isinglass to each bottle. The above recipe will furnish you with half a dozen of punch.

[4] Most of the arrack imported into this country is distilled from rice, and comes from Batavia. It is little used in America, except to flavor punch; the taste of it is very agreeable in this mixture. Arrack improves much with age. It is much used in some parts of India, where it is distilled from *toddy*, the juice of the cocoanut tree. An imitation of arrack is made by adding to a bowl of punch a few grains of benzoin, or Flowers of Benjamin.—J. T. Arrack was also a favorite tipple of Robinson Crusoe's. He included several gallons in the cargo of the first raft which he launched from the wrecked ship of which he was the sole survivor.

...27...

PUNCH À LA FORD

A recipe from Benson E. Hill, Esq., author of *The Epicure's Almanac*

"THE late General Ford, who for many years was the commanding engineer at Dover, kept a most hospitable board, and used to make punch on a large scale, after the following method:

"He would select three dozen of lemons, the coats of which were smooth, and whose rinds were not too thin; these he would peel with a sharp knife into a large earthen vessel, taking care that none of the rind should be detached but that portion in which the cells are placed, containing the essential oil; when he had completed the first part of the process, he added two pounds of lump-sugar, and stirred the peel and sugar together with an oar-shaped piece of wood, for nearly half an hour, thereby extracting a greater quantity of the essential oil. Boiling water was next poured into the vessel, and the whole well stirred, until the sugar was completely dissolved. The lemons were then cut and squeezed, the juice strained from the kernels; these were placed in a separate jug, and boiling water poured upon them, the general being aware that the pips were enveloped in a thick mucilage, full of flavor; half the lemon juice was now thrown in; and as soon as the kernels were free from their transparent coating, their liquor was strained and added.

"The sherbet was now tasted; more acid or more sugar applied as required, and care taken not to render the lemonade too watery. 'Rich of the fruit, and plenty of sweetness,' was the General's maxim. The sherbet was then measured, and to every three quarts a pint of Cognac brandy and a pint of old Jamaica rum were allotted, the spirit being well stirred as poured in; bottling immediately followed, and, when com-

pleted, the beverage was kept in a cold cellar, or tank, till required. At the General's table I have frequently drunk punch thus made, more than six months old; and found it much improved by time and a cool atmosphere."

...28...

PUNCH JELLY

MAKE a good bowl of punch, à la Ford, already described. To every pint of punch add an ounce and a half of isinglass, dissolved in a quarter of a pint of water (about half a tumbler full); pour this into the punch whilst quite hot, and then fill your moulds, taking care that they are not disturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly, not used at dinner, can be converted into punch jelly for the evening, by following the above directions, only taking care to omit a portion of the acid prescribed in making the sherbet.

This preparation is a very agreeable refreshment on a cold night, but should be used in moderation; the strength of the punch is so artfully concealed by its admixture with the gelatine, that many persons, particularly of the softer sex, have been tempted to partake so plentifully of it as to render them somewhat unfit for waltzing or quadrilling after supper.

...29...

GLASGOW PUNCH

From a recipe in the possession of Dr. Shelton Mackenzie

MELT lump sugar in cold water, with the juice of a couple of lemons, passed through a fine hair-strainer. This is sherbet, and must be well mingled. Then add old Jamaica rum — one part of rum to five of sherbet. Cut a couple of limes in two,

and run each section rapidly around the edge of the jug or bowl, gently squeezing in some of the delicate acid. This done, the punch is made. Imbibe.

...30...

REGENT'S PUNCH

For a party of twenty

Three bottles of champagne.
One bottle of Hockheimer.[5]
One bottle of curaçao.
One bottle of Cognac.
One-half bottle of Jamaica rum.
Two bottles of Madeira.
Two bottles of seltzer, or plain soda water.
Four pounds of bloom raisins.

To which add oranges, lemons, rock candy, and instead of water, green tea to taste. Refrigerate with all the icy power of the Arctic.

...31...

REGENT'S PUNCH

Another recipe

From the *Bordeaux Wine and Liquor Guide*

One and one-half pint each of strong hot green tea, lemon juice and capillaire.[6]
One pint each of rum, brandy, arrack, and curaçao.
One bottle of champagne; mix, and slice of pineapple into it.

[5] A Rhine wine produced at Hochheim, near Mainz, Germany.
[6] See Recipes Nos. 65 and 66.

...32...

RASPBERRY PUNCH

From *The Bordeaux Wine and Liquor Guide*

One and one-half gill of raspberry juice, or vinegar.
Three-quarters of a pound of lump sugar.
Three and one-half pints of boiling water.

INFUSE half an hour, strain, add one-half pint of porter, three-quarters to one pint, each, of rum and brandy (or either one and one-half to two pints), and add more water and sugar, if desired weaker or sweeter. A liqueur glass of curaçao, noyau, or maraschino, improves it.

...33...

NATIONAL GUARD 7TH REGIMENT PUNCH

Use large bar glass

One tablespoonful of sugar.
The juice of a quarter of a lemon.
One wineglass of brandy.
One wineglass of Catawba wine.
Flavor with raspberry syrup.

FILL the glass with shaved ice. Shake and mix thoroughly, then ornament with slices of orange, pineapple, and berries in season, and dash with Jamaica rum. This delicious beverage should be imbibed through a straw.

...34...

ST. CHARLES' PUNCH

Use large bar glass

One tablespoonful of sugar.
One wineglass of port wine.
One pony of brandy.
The juice of one-fourth of a lemon.

FILL the tumbler with shaved ice, shake well, ornament with fruits in season, and serve with a straw.

...35...

69TH REGIMENT PUNCH

In earthen mug

One-half wineglass of Irish whiskey.
One-half wineglass of Scotch whiskey.
One teaspoonful of sugar.
One piece of lemon.
Two wineglasses of hot water.

THIS is a capital punch for a cold night.

...36...

LOUISIANA SUGAR HOUSE PUNCH

From a recipe in the possession of Colonel T. B. Thorpe[7]

To one quart of boiling syrup, taken from the kettles, add whiskey or brandy to suit the *patient*. Flavor with the juice of sour oranges.

...37...

DRY PUNCH

From a recipe by *Santina,* the celebrated Spanish caterer

Two gallons of brandy.
One gallon of water.
One-half gallon of tea.
One pint of Jamaica rum.
One-half pint of curaçao.
Juice of six lemons.
One and one-half pound of white sugar.

MIX thoroughly, and strain, as already described in the recipe for Punch à la Ford, adding more sugar and lemon

[7] Colonel Thorpe was an American author and painter who died in 1878. At the age of seventeen he illustrated Irving's "The Bold Dragoon," and after he came to New York in 1859 he was a frequent contributor to *Harper's, Blackwoods'* and other magazines.

The Kiralfy Trio in Their Sensational Dance — A Stage Triumph of the Late Sixties

juice, to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use; but the longer it stands, the better it gets.

...38...

LA PATRIA PUNCH

For a party of twenty

Three bottles of champagne, iced.
One bottle of Cognac.
Six oranges.
One pineapple.

SLICE the oranges and pineapple in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then in with the champagne and serve immediately.

...39...

SPREAD EAGLE PUNCH

One bottle of Scotch whiskey.
One bottle of rye whiskey.
Lemon peel, sugar and boiling water at discretion.

...40...

ROCHESTER PUNCH

For a party of twenty

From a recipe in the possession of Roswell Hart, Esq.

Two bottles of sparkling Catawba.
Two bottles of sparkling Isabella.[8]
One bottle of sauterne.
Two wineglasses of maraschino.
Two wineglasses of curaçao.

[8] A wine made from the Isabella grape, a purple American grape of sweet flavor.

Fill the tranquil bowl with ripe strawberries. Should the strawberry season be over, or under, add a few drops of extract of peach or vanilla.

...41...

IMPERIAL PUNCH

One bottle of claret.
One bottle of soda water.
Four tablespoonfuls of powdered white sugar.
One-quarter teaspoonful of grated nutmeg.
One liqueur glass of maraschino.
About one-half pound of ice.
Three or four slices of cucumber rind.

Put all the ingredients into a bowl or pitcher and mix well.

...42...

THIRTY-SECOND REGIMENT OR VICTORIA PUNCH

For a party of twenty

Recipe from the late Wm. H. Herbert, Esq.[9]

Six lemons, in slices.
One-half gallon of brandy.
One-half gallon of Jamaica rum.
One pound of white sugar.
One and three-quarters quarts of water.
One pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; add the sugar, water and milk and, when well mixed, strain through a jelly-bag.

[9] Probably Henry William Herbert, an English novelist and writer on sport, who came to New York in 1831. He wrote many novels and historical works, translated the books of Alexander Dumas and Eugéne Sue, and produced many volumes on sport under the pseudonym of Frank Forestei. He committed suicide in New York on May 17, 1858.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made, as this recipe is for a party of twenty.

...43...

ROCKY MOUNTAIN PUNCH

For a mixed party of twenty

From a recipe in the possession of Major James Foster

This delicious punch is compounded as follows:

Five bottles of champagne.
One quart of Jamaica rum.
One pint of maraschino.
Six lemons, sliced.
Sugar to taste.

Mix the above ingredients in a large punch bowl, then place in the center of the bowl a large square block of ice, ornamented on top with rock candy, loaf sugar, sliced lemons or oranges, and fruits in season. This is a splendid punch for New Year's Day.

...44...

PUNCH GRASSOT

The following recipe was given by M. Grassot, the eminent French comedian of the Palais Royal, to Mr. Howard Paul, the celebrated *Entertainer,* when performing in Paris.

One wineglass of brandy.
Five drops of curaçao.
One drop of acetic acid.
Two teaspoonfuls of simple syrup.
One quarter of a pint of water.
The peel of a small lemon, sliced.

MIX, serve up with ice, in large goblet, and if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

...45...

LIGHT GUARD PUNCH[10]

For a party of twenty

Three bottles of champagne.
One bottle of pale sherry.
One bottle of Cognac.
One bottle of sauterne.
One pineapple, sliced.
Four lemons, sliced.

SWEETEN to taste, mix in a punch bowl, cool with a large lump of ice, and serve immediately.

...46...

PHILADELPHIA FISH-HOUSE PUNCH

From a recipe in the possession of Charles G. Leland, Esq.[11]

One-third pint of lemon juice.
Three-quarters pound of white sugar.
One pint of mixture, composed of one-fourth pint of peach brandy, one-half pint of Cognac brandy, and one-fourth pint of Jamaica rum.
Two and one-half pints of cold water.

THE above is generally sufficient for one person.

10 This is sufficient for a mixed party of twenty, not twenty of the Light Guard. — J. T.

11 An American author whose fame rests chiefly on the *Hans Breitman Ballads.* He was editor of *The Illustrated News* in New York for many years before the Civil War, and wrote many books. He also contributed to *Graham's Magazine,* which published much of Edgar Allan Poe's work.

...47...

NON-SUCH PUNCH

Six bottles of claret.
Six bottles of soda water.
One bottle of brandy.
One bottle of sherry.
One-half pint of green tea.
Juice of three lemons.
One-half of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain a bottle immediately. Keep for one month before using. This is a delicious and safe drink for a mixed evening party. Cool before serving.

...48...

CANADIAN PUNCH

Two quarts of rye whiskey.
One pint of Jamaica rum.
Six lemons, sliced.
One pineapple, sliced.
Four quarts of water.

Sweeten to taste, and ice.

...49...

TIP TOP PUNCH

For a party of five

One bottle of champagne.
Two bottles of soda water.
One liqueur glass of curaçao.
Two tablespoonfuls of powdered sugar.
One slice of pineapple, cut up.

Put all the ingredients together in a small punch bowl, mix well, ice and serve in champagne goblets.

...50...

ARRACK PUNCH

In making 'rack punch, you ought to put two glasses (wine-glasses) of rum to three of arrack. A good deal of sugar is required; but sweetening, after all, must be left to taste. Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water — *i.e.*, not five but *six* to allow for the lemon juice, and you have a very pretty three tumblers of punch.

...51...

ARRACK PUNCH

Another recipe

Steep in one quart of old Batavia arrack, six lemons cut in thin slices, for six hours. At the end of that time the lemon must be removed without squeezing. Dissolve one pound of loaf sugar in one quart of boiling water, and add the hot solution to the arrack. Let it stand to cool. This is a delightful liqueur, and should be used as such.

...52...

BIMBO PUNCH

Bimbo is made nearly in the same way as the above, except that Cognac brandy is substituted for arrack.

...53...

COLD PUNCH

Arrack, port wine and water, of each two pints, one pound of loaf sugar, and the juice of eight lemons.

...54...

NUREMBURGH PUNCH

For a party of fifteen

From a recipe in the possession of
Hon. Gulian C. Verplanck [12]

TAKE three-quarters of a pound of loaf sugar, press upon it, through muslin, the juice of two or more good-sized oranges; add a little of the peel, cut very thin, pour upon a quart of boiling water, the third part of that quantity of Batavia arrack, and a bottle of hot, but not boiling, red or white French wine — red is best. Stir together. This is excellent when cold, and will improve by age.

...55...

UNITED SERVICE PUNCH

DISSOLVE, in two pints of hot tea, three-quarters of a pound of loaf sugar, having previously rubbed off, with a portion of the sugar, the peel of four lemons; then add the juice of eight lemons, and a pint of arrack.

...56...

RUBY PUNCH

DISSOLVE, in three pints of hot tea, one pound of sugar; add thereto the juice of six lemons, a pint of arrack, and a pint of port wine.

[12] A noted New York politician before the Civil War. The Whigs nominated him for Mayor in 1834, the first year that official was elected by popular vote, but he was defeated by the Tammany candidate, Lawrence. The voting was in progress for three days, and there was much serious rioting, which was finally quelled by the National Guard. Rioters who attacked the office of the Whig newspaper, *The Courier & Enquirer,* at No. 58 Wall Street, carried a huge cross, after the fashion of the modern Ku Klux Klan. It was burned in Broadway, near old Trinity Church.

...57...

ROYAL PUNCH

One pint of hot green tea.
One-half pint of brandy.
One-half pint of Jamaica rum.
One wineglass of curaçao.
One wineglass of arrack.
Juice of two limes.
A thin slice of lemon.
White sugar to taste.
One gill of warm calf's-foot jelly.
To be drunk as hot as possible.

THIS is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

...58...

CENTURY CLUB PUNCH

Two parts old Santa Cruz rum; one part old Jamaica rum, five parts water; lemons and sugar *ad lib*. This is a nice punch.

...59...

DUKE OF NORFOLK PUNCH

IN twenty quarts of French brandy put the peels of thirty lemons and thirty oranges, pared so thin that not the least of the white is left. Infuse twelve hours. Have ready thirty quarts of cold water that has boiled; put to it fifteen pounds of double-refined sugar; and when well mixed, pour it upon

Theodore Stewart's Barroom in John Street

the brandy and peels, adding the juice of the oranges and of twenty-four lemons; mix well, then strain through a very fine hair-sieve, into a very clean barrel that has held high spirits, and put in two quarts of new milk. Stir, and then bung it close; let it stand six weeks in a warm cellar; bottle the liquor for use, observing great care that the bottles are perfectly clean and dry, and the corks of the best quality, and well put in. This liquor will keep many years, and improve by age.

...60...

DUKE OF NORFOLK PUNCH

Another recipe

PARE six lemons and three oranges very thin, squeeze the juice into a large teapot, put to it two quarts of brandy, one of white wine, and one of milk, and one pound and a quarter of sugar. Let it be mixed, and then covered for twenty-four hours, strain through a jelly-bag till clear, then bottle it.

...61...

QUEEN PUNCH

PUT two ounces of cream of tartar, and the juice and parings of two lemons, into a stone jar; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf sugar, and straining it, bottle and cork it tight. This is a very pleasant liquor, and very wholesome; but from the latter consideration was at one time drunk in such quantities as to become injurious. Add, in bottling, half a pint of rum to the whole quantity.

...62...

GOTHIC PUNCH

For a party of ten

From a recipe in the possession of Bayard Taylor, Esq.[13]

FOUR bottles of still Catawba; one bottle of claret, three oranges, or one pineapple, ten tablespoonfuls of sugar. Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

...63...

OXFORD PUNCH

WE have been favored by an English gentleman with the following recipe for the concoction of punch as drunk by the students of the University of Oxford:

Rub the rinds of three fresh lemons with loaf sugar till you have extracted a portion of the juice; cut the peel finely off two lemons more, and two sweet oranges. Add six glasses of calf's-foot jelly; let all be put into a large jug, and stir well together. Pour in two quarts of water boiling hot, and set the jug upon the hob for twenty minutes. Strain the liquor through a fine sieve into a large bowl; put in a bottle of capillaire,[14] half a pint of sherry, a pint of Cognac brandy, a pint of old Jamaica rum, and a quart of orange shrub; stir well as you pour in the spirit. If you find it requires more sweetness, add sugar to your taste.

...64...

UNCLE TOBY PUNCH

English

TAKE two large fresh lemons with rough skins, quite ripe, and some large lumps of double-refined sugar. Rub the sugar

[13] The American author.

[14] See Recipes Nos. 65 and 66.

over the lemons till it has absorbed all the yellow part of the skins. Then put into the bowl these lumps, and as much more as the juice of the lemons may be supposed to require; for no certain weight can be mentioned, as the acidity of a lemon cannot be known till tried, and therefore this must be determined by the taste. Then squeeze the lemon juice upon the sugar; and, with a bruiser press the sugar and the juice particularly well together, for a great deal of the richness and fine flavor of the punch depends on this rubbing and mixing process being thoroughly performed. Then mix this up very well with boiling water (soft water is best) till the whole is rather cool. When this mixture (which is now called the sherbet) is to your taste, take brandy and rum in equal quantities, and put them to it, mixing the whole well together again. The quantity of liquor must be according to your taste; two good lemons are generally enough to make four quarts of punch, including a quart of liquor, with half a pound of sugar; but this depends much on taste, and on the strength of the spirit.

As the pulp is disagreeable to some persons, the sherbet may be strained before the liquor is put in. Some strain the lemon before they put it to the sugar, which is improper, as, when the pulp and sugar are well mixed together, it adds much to the richness of the punch.

When only rum is used, about half a pint of porter will soften the punch; and even when both rum and brandy are used, the porter gives a richness, and to some a very pleasant flavor.

...65...

CAPILLAIRE

PUT a wineglass of curaçao into a pint of clarified syrup, shake them well together, and pour it into the proper sized bottles. A teaspoonful in a glass of fair water makes a pleasant *eau sacre.*

...66...

CAPILLAIRE

Another recipe

To one gallon of water add twenty-eight pounds of loaf sugar; put both over the fire to simmer; when milk-warm add the whites of four or five eggs, well beaten; as these simmer with the syrup, skim it well; then pour it off, and flavor it with orange flower water or bitter almonds, whichever you prefer.

...67...

PUNCH À LA ROMAINE

For a party of fifteen

TAKE the juice of ten lemons and two sweet oranges, dissolve it in two pounds of powdered sugar, and add the thin rind of an orange; run this through a sieve, and stir in by degrees the whites of ten eggs, beaten into a froth. Put the bowl with the mixture into an ice pail, let it freeze a little, then stir briskly into it a bottle of wine and a bottle of rum.

...68...

TEA PUNCH

MAKE an infusion of the best green tea, an ounce to a quart of boiling water; put before the fire a silver or other metal bowl, to become quite hot, and then put into it:

One-half pint of good brandy.
One-half pint of rum.
One-quarter pound of lump sugar.
The juice of a large lemon.

Set these alight, and pour in the tea gradually, mixing it from time to time with a ladle; it will remain burning for

some time, and is to be poured in that state into the glasses; in order to increase the flavor, a few lumps of the sugar should be rubbed over the lemon peel. This punch may be made in a china bowl, but in that case the flame goes off more rapidly.

...69...

WEST INDIAN PUNCH

THIS punch is made the same as brandy punch, but to each glass add a clove or two of preserved ginger, and a little of the syrup.

...70...

BARBADOES PUNCH

To each glass of brandy punch, add a tablespoonful of guava jelly.

...71...

YORKSHIRE PUNCH

RUB off the rind of three lemons on pieces of sugar, put the sugar into a jug, and add to it the thin rind of one lemon and an orange, and the juice of four oranges and of ten lemons, with six glasses of dissolved calf's-foot jelly. Pour two quarts of water over the whole, mixing the materials well; then cover the jug, and keep it on a warm hearth for twenty minutes. Then strain the mixture, and add a pint of clarified syrup, half a pint each of rum and brandy, and a bottle of good orange or lemon shrub.

...72...

APPLE PUNCH

LAY in a china bowl slices of apples and lemons alternately, each layer being thickly strewed with powdered sugar. Pour

over the fruit, when the bowl is half filled, a bottle of claret; cover, and let it stand six hours. Then pour it through a muslin bag, and send it up immediately.

...73...

ALE PUNCH

A QUART of mild ale, a glass of white wine, one of brandy, one of capillaire, the juice of a lemon, a roll of the peel pared thin, nutmeg grated on the top, and a bit of toasted bread.

...74...

CIDER PUNCH

ON the thin rind of half a lemon pour half a pint of sherry; add a quarter of a pound of sugar, the juice of a lemon, a little grated nutmeg, and a bottle of cider; mix it well, and, if possible, place it on ice. Add, before sent in, a glass of brandy, and a few pieces of cucumber rind.

...75...

NECTAR PUNCH

INFUSE the peel of fifteen lemons in a pint and a half of rum for forty-eight hours, add two quarts of cold water with three pints of rum, exclusive of the pint and a half; also the juice of the lemons, with two quarts of boiling hot milk, and one grated nutmeg; pour the milk on the above, and let it stand twenty-four hours, covered close; add two pounds and a half of loaf sugar; then strain it through a flannel bag till quite fine, and bottle it for use. It is fit to use as soon as bottled.

An Orgy in a Private Club Room, 1868. Such goings on were not permitted in any of Professor Thomas's establishments

...76...

ORANGE PUNCH

From *The Bordeaux Wine and Liquor Guide*

The juice of three or four oranges.
The peel of one or two oranges.
Three-quarters of a pound of lump sugar.
Three and one-half pints of boiling water.

INFUSE half an hour, strain, add one-half pint of porter; three-fourths to one pint each, rum and brandy (or either alone one and one-half to two pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of curaçao, noyau, or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

...77...

IMPERIAL RASPBERRY WHISKEY PUNCH

Five ounces of sweet almonds.
Five ounces of bitter almonds.

INFUSE in boiling water. Then skin, and add one and one-fourth ounces of powdered cinnamon, one-eighth ounce of powdered cloves, and five ounces of plain syrup. Rub them fine. Boil in seven gallons of water for five minutes; strain and when cool add two gallons of whiskey and one gallon of raspberry syrup.

...78...

EL DORADO PUNCH

Use large bar glass

One pony of brandy.
One-half pony of Jamaica rum.
One-half pony of bourbon.
One tablespoonful of powdered sugar dissolved in a little water.
A slice of lemon.

FILL the tumbler with fine ice, shake well and ornament with berries or small pieces of orange. Serve with a straw.

...79...

WEDDING PUNCH

One-half pint of pineapple juice.
One pint of lemon juice.
One pint of lemon syrup.
One bottle of claret or port wine.
One-half pound of sugar.
One-half pint of boiling water.
Six grains of vanilla.
One grain of ambergris.
One pint of strong brandy.

RUB the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel and, lastly, add the syrup.

...80...

MEDFORD PUNCH

Use large bar glass

One tablespoonful of powdered white sugar dissolved in a little water.
One and one-half glass of Medford rum.
One pony glass of Jamaica rum.
Two or three dashes of lemon juice.
One slice of orange (cut in quarters).

FILL the tumbler with ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

...81...

MARASCHINO PUNCH

Use large bar glass

One teaspoonful of powdered sugar, dissolved in a little water.
One wineglass of brandy.
Two dashes of arrack.
One-half pony glass of maraschino.
The juice of half a small lemon.

FILL the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

Prepared Punch and Punch Essences

A GLASS of punch, with all the et ceteras, *is an excellent thing; the main difficulty about it is that, outside of a well-appointed barroom, the necessary ingredients are not usually found ready to hand at the moment when they are indispensable; and, even under the most favorable circumstances, it is not everyone that knows the precise proportions and happy blending of flavors that constitute a perfect glass of punch.*

The enlightenment of the present day is full of short cuts to comfort, and all the impediments in the way of enjoying a social glass of punch, compounded according to the latest discoveries of the art, are obviated by having a bottle of the desired nectar in a concentrated essence form, ready brewed in exact proportions, and nothing needed but a moderate supply of hot or cold water, or ice, to adjust it to the correct strength and temperature, and a glass to receive the welcome libation.

The following recipes for concocting the latest and most improved varieties of punch are intended for bottling for ready use.

...82...

ESSENCE OF CLARET WINE PUNCH FOR BOTTLING

Five gallons of claret wine.
Two and one-half gallons of spirits.
Three gallons of plain syrup.
One pint of tincture of lemon peel.

One-half pint of raspberry juice.
One ounce of tartaric acid.
One and one-half ounce of tincture of cloves.
One and one-half ounce of tincture of cinnamon.[1]

FIRST dissolve the tartaric acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

...83...

ESSENCE OF KIRSCHWASSER WINE PUNCH FOR BOTTLING

Take seven gallons of plain syrup.
One and one-half gallons of lemon juice.
Five gallons of kirschwasser.[2]

MIX them thoroughly and strain through Canton flannel.

...84...

ESSENCE OF ST. DOMINGO PUNCH FOR BOTTLING

Take ten gallons of arrack.
Six gallons of plain syrup.
Two ounces of tartaric acid.
Five drops of oil of cloves.
Ten drops of oil of lemon.
Five drops of oil of orange.
Five drops of oil of cinnamon.
Two ounces of alcohol.

FIRST dissolve the tartaric acid in a portion of the arrack, and add it to the remainder. Next cut the oils in the alcohol, add this to the Arrack, and lastly add the syrup.

[1] See Recipes Nos. 286–291 for the tinctures.

[2] An alcoholic liquor produced by distilling the fermented juice of the small black cherry. The flavor is bitter almond, from the crushed stones. It is made chiefly in Switzerland and southern Germany.

...85...

GIN PUNCH FOR BOTTLING

FOLLOWING General Ford's plan, as already described, for making sherbet, add good gin, in the proper proportions before prescribed; this, bottled and kept in a cool cellar or cistern, will be found an economical and excellent summer drink.

...86...

ESSENCE OF BOURBON WHISKEY PUNCH FOR BOTTLING

Four and one-half gallons Bourbon whiskey.
Three gallons of plain syrup.
One-half pint tincture of lemon peel.
One-half pint tincture of orange peel.
Three ounces tincture of allspice.
Five dessert-spoonfuls tincture of cloves.

MIX the tinctures thoroughly with the whiskey, and then add the syrup.

The essence of rum punch may be made by substituting Jamaica or Santa Cruz rum for the whiskey.

...87...

ESSENCE OF BRANDY PUNCH FOR BOTTLING

Five gallons of strong brandy.
Three gallons of plain syrup.
One-half pint tincture of lemon peel.
One-half pint tincture of orange peel.
Three ounces tincture of allspice.
One-half wineglass tincture of cloves.

MIX the tinctures with the brandy, and add the syrup.

...88...

ESSENCE OF ARRACK PUNCH FOR BOTTLING

One and one-half gallon of Batavia arrack.
Three gallons of spirits.
Three gallons of plain syrup.
One-half pint of tincture of lemon peel.

MIX all together, and it is ready for immediate use.

...89...

CALIFORNIA MILK PUNCH FOR BOTTLING

The juice of four lemons.
The rind of two lemons.
One-half pound of white sugar, dissolved in just sufficient hot water.
One pineapple, peeled, sliced and pounded.
Six cloves.
Twenty coriander seeds.
One small stick of cinnamon.
One pint of brandy.
One pint of Jamaica rum.
One gill of Batavia arrack.
One cup of strong green tea.
One quart of boiling water.
One quart of hot milk.

PUT all the materials in a clean demijohn, the boiling water to be added last; cork this down to prevent evaporation, and allow the ingredients to steep for at least six hours; then add the hot milk and the juice of two more lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight corked bottles.

This punch is intended to be iced for drinking.

If intended for present use filtering is not necessary.

Cocktails

THE cocktail is a modern invention, and is generally used on fishing and other sporting parties, although some patients *insist that it is good in the morning as a tonic. (Editor's note — The cocktail shaker had not been invented when Professor Thomas wrote, hence he advises the employment of small and large bar glasses. The modern student who may attempt to duplicate the Professor's experiments will perhaps prefer to use the shaker.)*

...90...

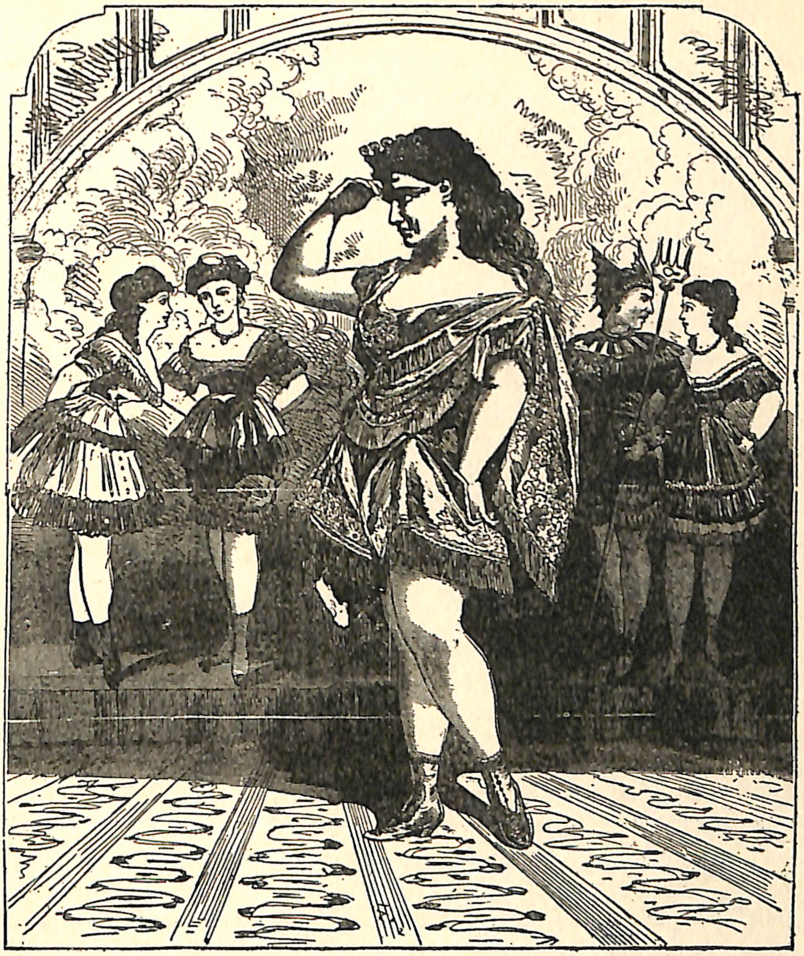
BOTTLE COCKTAIL

To make a splendid bottle of brandy cocktail, use the following ingredients:

Two-thirds brandy.
One-third water.
One pony glass of bitters.[1]
One wineglass of gum syrup.
One-half pony glass of curaçao.

THE author has always used this recipe in compounding the above beverage for connoisseurs. Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

1 Professor Thomas modestly recommends such famous bitters as Boker's, Bogart's, Stoughton's and Angostura, although many sound drinkers of the period regarded his own preparation, Jerry Thomas's Own Bitters, as a very superior product.



Miss Alice Dunning, a Popular Variety Actress of the Seventies

...91...

BRANDY COCKTAIL

Use small bar glass

Three or four dashes of gum syrup.
Two or three dashes of bitters.
One wineglass of brandy.
One or two dashes of curaçao.

SQUEEZE lemon peel; fill one-third full of ice, and stir with a spoon.

...92...

FANCY BRANDY COCKTAIL

Use small bar glass

THIS drink is made the same as the brandy cocktail, except that it is strained in a fancy wineglass, and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

...93...

IMPROVED BRANDY COCKTAIL

Use ordinary bar glass

Two dashes of bitters.
Three dashes of gum syrup.
Two dashes of maraschino.
One dash of absinthe.
One small piece of the yellow rind of a lemon, twisted to express the oil.
One small wineglass of brandy.

FILL glass one-third full of shaved ice, shake well, and strain into a fancy cocktail glass, put the lemon peel in the glass and serve.

The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

...94...

WHISKEY COCKTAIL

Use small bar glass

Three or four dashes of gum syrup.
Two dashes of bitters.
One wineglass of whiskey, and a piece of lemon peel.

Fill one-third full of fine ice; shake and strain in a fancy red wineglass.

...95...

IMPROVED WHISKEY COCKTAIL

Prepared in the same manner as the Improved Brandy Cocktail, by substituting Bourbon or rye whiskey for the brandy.

...96...

GIN COCKTAIL

Use small bar glass

Three or four dashes of gum syrup.
Two dashes of bitters.
One wineglass of gin.
One or two dashes of curaçao.
One small piece of lemon peel.

Fill one-third full of fine ice, shake well, and strain in a glass.

...97...

FANCY GIN COCKTAIL

Use small bar glass

This drink is made the same as the gin cocktail, except that it is strained in a fancy wineglass and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

...98...

IMPROVED GIN COCKTAIL

MADE the same way as the Improved Brandy Cocktail substituting Holland or Old Tom gin for the brandy.

...99...

SARATOGA COCKTAIL

Use small bar glass

Two dashes of Angostura bitters.
One pony of brandy.
One pony of whiskey.
One pony of vermouth.

SHAKE up well with two small lumps of ice; strain into a claret glass, and serve with a quarter of a slice of lemon.

...100...

CHAMPAGNE COCKTAIL

Per glass

One-half teaspoonful of sugar.
One or two dashes of bitters.
One piece of lemon peel.

FILL tumbler one-third full of broken ice, and fill balance with wine. Shake well and serve.

Use one bottle of champagne to every six large glasses.

...101...

JAPANESE COCKTAIL

Use small bar glass

One tablespoonful of orgeat syrup.
One-half teaspoonful of bitters.
One wineglass of brandy.
One or two pieces of lemon peel.

FILL the tumbler one-third with ice, and stir well with a spoon.

...102...

JERSEY COCKTAIL

Use small bar glass

One teaspoonful of sugar. *Two dashes of bitters.*

FILL tumbler with cider, and mix well, with lemon peel on top.

...103...

ABSINTHE COCKTAIL

Use small bar glass

Two dashes of anisette. *One pony glass of absinthe.*
One dash of bitters.

POUR about one wineglass of water into the tumbler in a small stream from the ice pitcher, or preferably from an absinthe glass. Shake up *very* thoroughly with ice, and strain into a claret glass.

...104...

FANCY VERMOUTH COCKTAIL

Use small bar glass

Two dashes of bitters. *One wineglass of vermouth.*
Two dashes of maraschino. *One-quarter slice of lemon.*

FILL the glass one-quarter full of shaved ice, shake well and strain into a cocktail glass; garnish with the lemon.

...105...

MARTINEZ COCKTAIL[2]

Use small bar glass

One dash of bitters.
Two dashes of maraschino.
One pony of Old Tom gin.
One wineglass of vermouth.
Two small lumps of ice.

SHAKE up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet add two dashes of gum syrup.

...106...

SODA COCKTAIL

Use large soda glass

One teaspoonful of powdered white sugar.
Two dashes of bitters.
One bottle of plain soda.
Three or four small lumps of ice.

POUR the soda water upon the other ingredients, stir well with a spoon, then remove the ice, and serve.

...107...

MORNING GLORY COCKTAIL

Use medium bar glass

Three dashes of gum syrup.
Two dashes of curaçao.
Two dashes of bitters.
One dash of absinthe.
One pony of brandy.
One pony of whiskey.
One piece of lemon peel, twisted to express the oil.
Two small pieces of ice.

[2] Now called Martini.

STIR thoroughly and remove the ice. Fill the glass with Seltzer water or plain soda, and stir with a teaspoon having a little sugar in it.

...108...

COFFEE COCKTAIL

Use a large bar glass

One teaspoonful powdered white sugar.
One fresh egg.
One large wineglass of port wine.
One pony of brandy.
Two or three lumps of ice.

BREAK the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice. Shake up very thoroughly and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, hence probably its name.

...109...

MANHATTAN COCKTAIL

Use small bar glass

Two dashes of curaçao or maraschino.
One pony of rye whiskey.
One wineglass of vermouth.
Three dashes of bitters.
Two small lumps of ice.

SHAKE up well, and strain into a claret glass. Put a quarter of a slice of lemon in the glass and serve. If the customer prefers it very sweet use also two dashes of gum syrup.

...110...

VERMOUTH COCKTAIL

Use small bar glass

Two dashes of bitters. *One-quarter slice of lemon.*
One wineglass of vermouth.

SHAKE the bitters and vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

Prepared Cocktails for Bottling

...111...

BRANDY COCKTAIL FOR BOTTLING

Five gallons of strong brandy.
Two gallons of water.
One quart of bitters.
One quart of gum syrup.
One bottle of curaçao.

Mix thoroughly, and filter through Canton flannel.

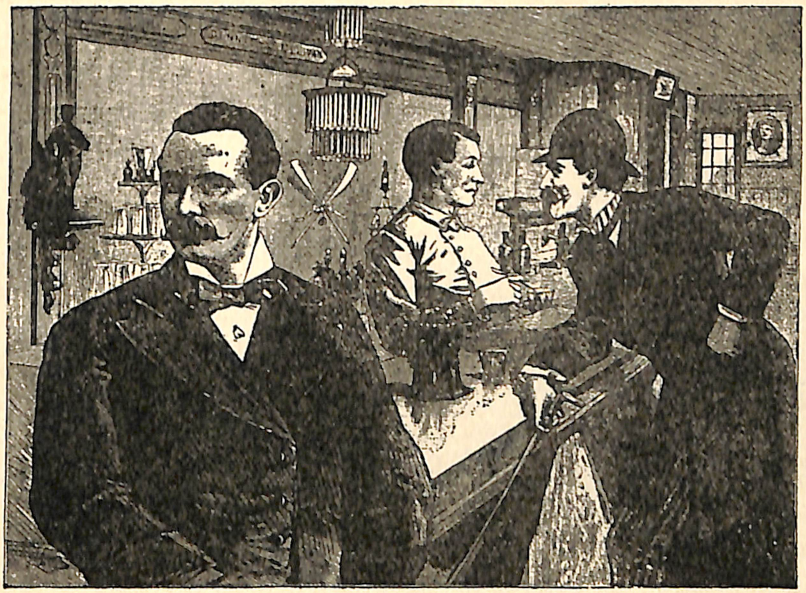
...112...

BRANDY COCKTAIL FOR BOTTLING

Another recipe

Take five gallons of spirits (70 per cent).
Two gallons of water.
One quart of gum syrup.
One-fourth pint of essence of Cognac.
One ounce of tincture of cloves.
One ounce of tincture of gentian.
Two ounces of tincture of orange peel.
One-fourth ounce of tincture of cardamoms.
One-half ounce of tincture of licorice root.

Mix the essence and tinctures with a portion of the spirits; add the remainder of the ingredients, and color with a suffi-



Dennis Sullivan and His Saloon at Grand and Clinton Streets

cient quantity of Solferino and caramel[1] (in equal parts) to give the desired color.

...113...

GIN COCKTAIL FOR BOTTLING

Five gallons of gin.
Two gallons of water.
One quart of gum syrup.
Two ounces of tincture of orange peel.
Seven ounces of tincture of gentian.
One-half ounce of tincture of cardamoms.
One-half ounce of tincture of lemon peel.

Mix them together, and give the desired color with Solferino and caramel, in equal proportions.

...114...

BOURBON COCKTAIL FOR BOTTLING

Five gallons of Bourbon.
Two gallons of water.
One quart of gum syrup.
Two ounces of tincture of orange peel.
One ounce of tincture of lemon peel.
One ounce of tincture of gentian.
One-half ounce of tincture of cardamoms.

Mix these ingredients thoroughly, and color with Solferino and caramel, in equal proportions.

[1] To make solferino and caramel see Recipes Nos. 281 and 282. Solferino is Fuschsine, a dyestuff produced by oxidation of a mixture of analines and toluidines. It is a brilliant magenta, and is so called from Solferino, Italy, scene of a battle in 1859, about the time of its discovery. The name is generally applied to the color and not to the dyestuff.

Crusta

THE crusta is an improvement on the cocktail, and is said to have been invented by Santina, a celebrated Spanish caterer.

...115...

BRANDY CRUSTA

Use small bar glass

CRUSTA is made the same as a fancy cocktail, with a little lemon juice and a small lump of ice added. First, mix the ingredients in a small tumbler, then take a fancy red wineglass, rub a sliced lemon around the rim of the same, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wineglass, and strain the crusta from the tumbler into it. Then smile.

...116...

WHISKEY CRUSTA

Use small bar glass

THE whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy.

...117...

GIN CRUSTA

Use small bar glass

GIN crusta is made like the brandy crusta, using gin instead of brandy.

Fancy Drinks

THE following miscellaneous collection of fancy beverages embraces a number of French, Spanish, English, Russian, Italian, German and American recipes. Many of them are rather troublesome to prepare, and some of them, which we have tried, have not yielded the satisfaction expected or desired.

...118...

POUSSE L'AMOUR

Use a sherry glass

One-half glass of maraschino.
Yolk of one egg.
Sufficient vanilla cordial to surround the egg.
One tablespoonful of fine old brandy.

FIRST, pour in the maraschino, then introduce the yolk with a spoon, without disturbing the maraschino, next carefully surround the egg with vanilla cordial, and lastly put the brandy on top.

In making a pousse of any kind the greatest care should be observed to keep all the ingredients composing it separate. This may best be accomplished by pouring the different materials from a sherry wine glass.

It requires a steady hand and careful manipulation to succeed in making a perfect pousse.

...119...

SANTINA'S POUSSE-CAFÉ

Use small wineglass

THIS delicious drink is from a recipe by Santina, proprietor of *"Santina's Saloon,"* a celebrated Spanish café, in New Orleans.

One-third brandy (Cognac).
One-third maraschino.
One-third curaçao.

Mix well.

...120...

PARISIAN POUSSE-CAFÉ

Use small wineglass

Two-fifths curaçao.
Two-fifths kirschwasser.
One-fifth chartreuse.

THIS is a celebrated Parisian drink.

...121...

FAIVRE'S POUSSE-CAFÉ

Use small wineglass

One-third Parisian pousse café (as above).
One-third kirschwasser.
One-third curaçao.

THIS celebrated drink is from the recipe of M. Faivre, a popular proprietor of a " French Saloon " in New York.

...122...

SARATOGA POUSSE-CAFÉ

Use small wineglass

One-fifth curaçao.
One-fifth benedictine.
One-fifth raspberry syrup.
Two-fifths fine old brandy.
One teaspoonful of vanilla cordial on top.

In making this pousse, the same precautions must be observed as directed in the preceding recipes.

...123...

BRANDY CHAMPERELLE

Use small wineglass

One-third brandy.
One-third bitters.
One-third curaçao.

This is a delicious French café drink.

...124...

BRANDY SCAFFA

Use wineglass

One-half brandy.
One-half maraschino.
Two dashes of bitters.

...125...

CLARET AND CHAMPAGNE CUP, À LA BRUNOW

For a party of twenty

The following claret and champagne cup ought, from its excellence, to be called the Nectar of the Czar, as it is so

highly appreciated in Russia, where for many years it has enjoyed a high reputation amongst the aristocracy of the Muscovite empire. Proportions:

Three bottles of claret.
Two-thirds pint of curaçao.
One pint of sherry.
One-half pint of brandy.
Two wineglasses of ratafia[1] *of raspberries.*
Three oranges and one lemon, cut in slices.
Some sprigs of green balm, and of borage, and a small piece of rind of cucumber.
Two bottles of German seltzer water.
Three bottles of soda water.

Stir this together, and sweeten with capillaire or pounded sugar, until it ferments; let it stand one hour, strain it, and ice it well; it is then fit for use. Serve in small glasses.

The same for champagne cup: champagne instead of claret; noyau instead of ratafia.

This quantity is for an evening party of twenty persons. For a smaller number reduce the proportions.

...126...

BALAKLAVA NECTAR

Soyer's Recipe

For a party of fifteen

Thinly peel the rind of half a lemon, shred it fine, and put it in a punch bowl; add two tablespoonfuls of crushed sugar, and the juice of two lemons, the half of a small cucumber sliced thin, with the peel on; toss it up several times, then

[1] Every liqueur made by infusion is called ratafia. That is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it; when this has taken place, the liqueur is drawn off. Sugar is added, and it is then filtered and bottled.—J. T. In modern usage, the word refers specifically to a liqueur of this character from Dantzig.

add two bottles of soda water, two of claret, one of champagne, stir well together, and serve.

...127...

CRIMEAN CUP, À LA MARMORA

From a recipe by the celebrated Soyer

For a party of thirty

One quart of syrup of orgeat.
One pint of Cognac brandy.
One-half pint of maraschino.
One-half pint of Jamaica rum.
Two bottles of champagne.
Two bottles of soda water.
Six ounces of sugar.
Four middling-sized lemons.

THINLY peel the lemons, and place the rind in a bowl with the sugar, macerate them well for a minute or two, in order to extract the flavor from the lemon. Next squeeze the juice of the lemons upon this, add two bottles of soda water, and stir well till the sugar is dissolved; pour in the syrup of orgeat, and whip the mixture well with an egg-whisk, in order to whiten the composition. Then add the brandy, rum and maraschino, strain the whole into the punch bowl, and just before serving add the champagne, which should be well iced. While adding the champagne, stir well with the ladle; this will render the cup creamy and mellow.

Half the quantity given here, or even less, may be made; this recipe being for a party of thirty.

...128...

CRIMEAN CUP, À LA WYNDHAM

For a party of five

THINLY peel the rind of half an orange, put it into a bowl, with a tablespoonful of crushed sugar, and macerate with the ladle for a minute; then add one large wineglass of

Billy Tracy of the Bank Exchange

maraschino, half one of Cognac, half one of curaçao. Mix well together, pour in two bottles of soda water, and one of champagne, during which time work it up and down with the punch ladle, and it is ready.

Half a pound of pure ice is a great improvement.

...129...

CLARET CUP

Bott a bottle of thin claret; add half a pint of cold water, a tablespoonful of finely powdered sugar, and a teaspoonful of cinnamon, cloves, and allspice, finely powdered and mixed together. Mix all well together, then add half the thin rind of a small lemon. This is a delicious summer beverage for evening parties.

...130...

PORTER CUP

Mix in a tankard or covered jug a bottle of porter, and an equal quantity of table ale; pour in a glass of brandy, a dessert-spoonful of syrup of ginger, add three or four lumps of sugar, and half a nutmeg grated; cover it down, and expose it to the cold for half an hour; just before sending it to table, stir in a teaspoonful of carbonate of soda. Add the fresh cut rind of a cucumber.

...131...

CHAMPAGNE, HOCK OR CHABLIS CUP

À la Goodriche

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, with a little very thin lemon peel; let it stand a quarter of an hour; add one bottle of the above wines, and a sprig of verbena, a small glass of sherry; half

a pint of water. Mix well, and let stand half an hour; strain, and ice it well.

...132...

CIDER NECTAR

À la Harold Littledale

One quart of cider.
One bottle of soda water.
One glass of sherry.
One small glass of brandy.

JUICE of half a lemon, peel of quarter of a lemon; sugar and nutmeg to taste; a sprig of verbena. Flavor it to taste with extract of pineapple. Strain, and ice it all well. This is a delicious beverage, and only requires to be tasted to be appreciated.

...133...

BOTTLED VELVET

À la Sir John Bayley

A BOTTLE of Moselle, half a pint of sherry, the peel of a lemon, not too much, so as to have the flavor predominate; two tablespoonfuls of sugar; add a sprig of verbena; all must be well mixed, and then strained and iced.

...134...

TOM AND JERRY

Use punch bowl for the mixture

Five pounds of sugar.
Twelve eggs.
One-half small glass of Jamaica rum.
One and one-half teaspoonful of ground cinnamon.
One-half teaspoonful ground cloves.
One-half teaspoonful ground allspice.

BEAT the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistency of a light batter.

To deal out Tom and Jerry to customers:

Take a small bar glass, and to one tablespoonful of the above mixture, add one wineglass of brandy, and fill the glass with boiling water; grate a little nutmeg on top.

Adepts at the bar, in serving Tom and Jerry, sometimes adopt a mixture of one-half brandy, one-fourth Jamaica rum, and one-fourth Santa Cruz rum, instead of brandy plain. This compound is usually mixed and kept in a bottle, and a wineglassful is used to each tumbler of Tom and Jerry.

N.B. A teaspoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture.

This drink is sometimes called *Copenhagen,* and sometimes *Jerry Thomas.*

...135...

WHITE TIGER'S MILK

From a recipe in the possession of
Thomas Dunn English, Esq.[2]

One-half gill of applejack.
One-half gill of peach brandy.
One-half teaspoonful of aromatic tincture.
Sweeten with white sugar to taste.
The white of an egg beaten to a stiff foam.
One quart of pure milk.

[2] The author of the famous song, *Ben Bolt,* which was first published in 1843 in N. P. Willis's magazine, *The New York Mirror.* Dr. English also wrote a melody for the verses, and Willis republished both words and music in 1848. But meanwhile, in 1846, an old German air had been fitted to the poem by Nelson Kneass, manager of the Pittsburg

Pour in the mixed liquors to the milk, stirring all the while till it is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "white tiger's milk"; if more is wanted, you can increase the above proportions. If you want to prepare this beverage for a party of twenty, use one gallon of milk to one pint of applejack, etc.

...136...

WHITE LION

Use small bar glass

One and one-half teaspoonful of pulverized white sugar.
One-half a lime (squeeze out the juice and put the rind in the glass).
One wineglass of Santa Cruz rum.
One-half teaspoonful of curaçao.
One-half teaspoonful of raspberry syrup.

Mix well, ornament with berries in season, and cool with shaved ice.

...137...

BISHOP

À la Prusse

A favorite beverage, made with claret or port. It is prepared as follows: roast four good-sized bitter oranges till they are of a pale-brown color, lay them in a tureen, and put over them half a pound of pounded loaf sugar, and three glasses of claret; place the cover on the tureen and let it stand till the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a

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Theater, where the song as we now know it was first sung by an English actor named Hunt. Dr. English wrote many other songs and several books, and was a politician of considerable local renown. He studied medicine at the University of Pennsylvania.

spoon, and run the juice through a sieve; then boil the remainder of the bottle of claret, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose as well as claret. Bishop is sometimes made with the above materials, substituting lemons instead of oranges, but this is not often done when claret is used.

...138...

BISHOP

Use large soda glass

One teaspoonful of powdered white sugar dissolved in one wineglass of water.
Two thin slices of lemon.
Two dashes of Jamaica rum.
Two or three small lumps of ice.

Fill the glass with claret or red Burgundy, shake up well, and remove the ice before serving.

...139...

ENGLISH BISHOP

Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot port wine, add sugar to the taste, let the mixture simmer for half an hour.

...140...

ARCHBISHOP

The same as Bishop, substituting claret for the port.

...141...

CARDINAL

Same as above, substituting champagne for claret.

...142...

POPE

SAME as above, substituting Burgundy for champagne.

...143...

PROTESTANT BISHOP

Four tablespoonfuls of white sugar.
Two tumblers of water.
One lemon, in slices.
One bottle of claret.
Four tablespoons of Santa Cruz or Jamaica.
Ice.

...144...

KNICKERBOCKER

Use small bar glass

One-half a lime, or lemon; squeeze out the juice, and put the rind and juice in the glass.
Two teaspoonfuls of raspberry syrup.
One wineglass Santa Cruz rum.
One-half teaspoonful of curaçao.

COOL with shaved ice; shake up well, and ornament with berries in season. If this is not sweet enough, put in a little more raspberry syrup.

...145...

RUMFUSTIAN

THIS is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint of gin; a bottle of sherry is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils, it is poured upon the gin and beer, and the whole drunk hot.

...146...

ENGLISH CURAÇAO

Cut away the peel of oranges very thin, until you have obtained half a dozen ounces of it; put these in a quart bottle, and then pour in a pint of genuine whiskey. Cork the bottle down tightly, and let the rind remain infused for ten or twelve days, giving the bottle a good shake as often as you have an opportunity for so doing; at the end of this period, take out the orange peel, and fill the bottle with clarified syrup, shake it well with the spirit, and let it remain for three days. Pour a teacupful of the liqueur into a mortar, and beat up a drachm of powdered alum, and an equal quantity of carbonate of potash; pour this, when well mixed, into the bottle, shake it well, and in a week you will find the curaçao perfectly transparent, and equal in flavor to that imported from Malines, or any other place in the universe.

...147...

ITALIAN LEMONADE

Pare and press two dozen lemons; pour the juice on the peels, and let it remain on them all night; in the morning add two pounds of loaf sugar, a quart of good sherry, and three quarts of boiling water. Mix well, add a quart of boiling milk, and strain it through a jelly bag till clear.

...148...

QUINCE LIQUEUR

Two quarts of quince juice.
Four quarts of Cognac brandy.
Two and one-half pounds of white sugar.
Twelve ounces of bitter almonds, bruised.
One pound of coriander seeds.
Thirty-six cloves.

GRATE a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly bag. Mix the ingredients all together, and put them in a demijohn, and shake them well every day for ten days. Then strain the liquid through a jelly bag till it is perfectly clear, and bottle for use. This is a delightful liqueur, and can be relied upon, as it is from a recipe in the possession of a lady who is famous for concocting delicious potations.

...149...

WEST INDIA COUPEREE

Use large soda glass

One and one-half pony glass of brandy.
One pony glass maraschino or curaçao.
Fill the glass one-third full of vanilla ice cream.

MIX thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

...150...

SLEEPER

One gill of old rum.
One ounce of sugar.
Two fresh raw eggs.
One-half pint of water.
Six cloves.
Six coriander seeds.
One lemon.

A Roué Up to His Nefarious Tricks. Professor Thomas once hit a scoundrel of this type on the head with a punch bowl

Boil the cloves and coriander, with a bit of cinnamon in the water; mix together the rum and sugar, the yolks of the eggs and the juice of half the lemon; whisk them all together, and strain into a tumbler.

...151...

BADMINTON[3]

Peel half of a middle-sized cucumber, and put it into a silver cup, with four ounces of powdered sugar, a little nutmeg, and a bottle of claret. When the sugar is thoroughly dissolved, pour in a bottle of soda water, and it is fit for use.

...152...

LOCOMOTIVE

Use large bar glass

One tablespoonful of genuine honey.
The yolk of a fresh raw egg.
Three dashes of curaçao.
One claret glass of red Burgundy.

Heat the wine in a *thoroughly clean* saucepan until it boils, then pour it *gradually upon the other ingredients* (which, previously, should have been thoroughly beaten together in a mug or pitcher), whisking and stirring the materials all the while, in order to prevent the egg from curdling. Pour the mixture into a large bar glass, powder a little cinnamon on top, and add two or three cloves before serving.

This seems like taking too much trouble just to make one glass of Locomotive. The following proportions of ingredients makes four nice glasses:

[3] From the name of the seat of the Duke of Beaufort in England. Badminton is also a game, similar to lawn tennis, played with shuttlecocks.

Two ounces of honey.
Two pony glasses of high red Burgundy.
A few drops of essence of cloves.

Proceed as directed above, and serve in large goblets previously heated.

...153...

SARATOGA BRACE UP

Use large bar glass

One tablespoonful of fine white sugar.
Two dashes of bitters.
Four dashes of lemon or lime juice.
Two dashes of absinthe.
One fresh egg.
One wineglass of brandy.
Two or three small lumps of ice.

SHAKE up thoroughly, strain into another glass, and fill it up with seltzer water.

...154...

WHITE PLUSH

Use small bar glass

HAND a bottle of Bourbon or rye whiskey to the customer and let him help himself.

Fill up the glass with fresh milk.

A curious story about the origin of this drink is thus told by the *New York Herald:*

" There are some mixed drinks that are standbys, and are always popular, such as cocktails, punches and juleps; but every little while there will be a new racket sprung on the public that will have a great run for a time, and then get knocked out by another. About a month ago white plush

got its start in this way: There was a country buyer down from New England somewhere, and a party of dry goods men were trying to make it pleasant for him. So they took him into a swell barroom down town, and were going to open sour wine. Same old story, you know; get him full as a balloon and then work him for a big order. It turned out that this countryman was not such a flat as they thought him. Though he had been swigging barrels of hard cider and smuggled Canada whiskey for the last twenty years, he pleaded the temperance business on them; said he never drank, and he guessed he'd just take a glass of water if they'd get him one, as he was kinder thirsty walkin' round so much. Well, that was a set back for the boys. They knew he had lots of money to spend, and he was one of those unapproachable ducks that have got to be warmed up before you can do anything with them.

" 'Oh, take something,' they said; 'take some milk.'

" 'Well, I guess a glass of milk would go sorter good,' said he.

"Some one suggested kumyss and told him what it was. As they did not have any kumyss in the place they gave him some milk and seltzer. That's about the same thing. One of the boys gave the bartender a wink and he put a dash of whiskey in it. The old man did not get on to it all. He thought it was the seltzer that flavored it. The next round the seltzer was left out altogether and more whiskey put in. They kept on giving it to him until he got pretty well set up. It's a very insidious and seductive drink. Pretty soon the countryman got funny and tipped his glass over on the table. As it spread around he said:

" 'Gosh, it looks like white plush, don't it?'

" 'So it does,' said the boys. 'Give the gentleman another yard of white plush, here;' and the name has stuck to it ever since."

...155...

SHANDY GAFF

Use large bar glass, or mug

FILL the glass half full of ale, and the remaining half with Irish ginger ale.

In England, where this drink had its origin, it is made with Bass's ale and ginger ale, half and half.

...156...

HALF AND HALF

Use metal or stone bar mug

MIX half old and half new ale together.

This is the American method.

...157...

'ARF AND 'ARF

Use metal or stone bar mug

MIX porter or stout, with ale in equal quantities, or in proportions to suit the taste.

This is the English method, and usually, " draw it mild, Mary, the ale first."

Miscellaneous Drinks

...158...

BLUE BLAZER

Use two large silver-plated mugs, with handles

One wineglass of Scotch whiskey. *One wineglass boiling water.*

PUT the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire.[1]

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

The *Blue Blazer* does not have a very euphonious or classic name, but it tastes better to the palate than it sounds to the ear. A beholder gazing for the first time upon an experienced artist compounding this beverage, would naturally come to the conclusion that it was a nectar for Pluto rather than Bacchus. The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

[1] See frontispiece.

...159...

JERRY THOMAS'S OWN DECANTER BITTERS

One-fourth pound of raisins.
Two ounces of cinnamon.
One ounce snake-root.
One lemon and one orange cut in slices.
One ounce of cloves.
One ounce of allspice.
Fill decanter with Santa Cruz rum.
Bottle and serve out in pony glasses.

As fast as the bitters is used fill up again with rum.

...160...

BURNT BRANDY AND PEACH

Use small bar glass

THIS drink is very popular in the Southern states, where it is sometimes used as a cure for diarrhoea.

One wineglass of Cognac and one-half tablespoon of white sugar, burnt in a saucer or plate.
Two or three slices of dried peaches.
Place the dried fruit in a glass and pour the liquid over them.

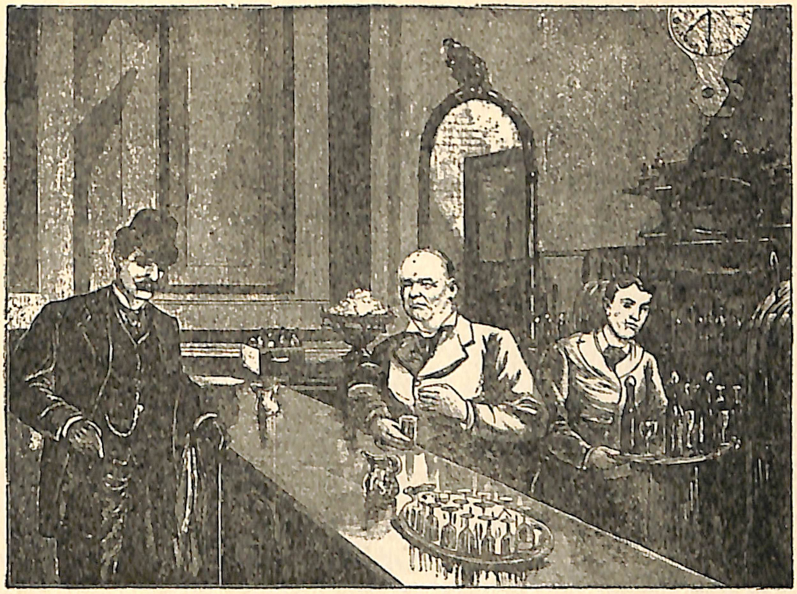
...161...

BLACK STRIPE

Use small bar glass

One wineglass of Santa Cruz rum.
One tablespoonful of molasses.

THIS drink can either be made in summer or winter: if in the former season, mix in one tablespoonful of water, and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.



John Peterson, of Kirk's, and His Celebrated Bald Head

...162...

PEACH AND HONEY

Use small bar glass

One tablespoonful of honey. One wineglass of peach brandy.

STIR with a spoon.

...163...

GIN AND PINE

Use wineglass

SPLIT a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil; take two ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

...164...

GIN AND TANSY

Use wineglass

FILL a quart decanter one-third full of tansy, and pour in gin to fill up the balance, one-third tansy to two-thirds gin. Serve to customers in a wineglass.

...165...

GIN AND WORMWOOD

Use small bar glass

PUT three or four sprigs of wormwood into a quart decanter, and fill up with gin.

The above three drinks are not much used except in small country villages.

...166...

HOT SPICED RUM

Use small bar glass

One teaspoonful of sugar.
One wineglass of Jamaica rum.
One teaspoonful of mixed spices (allspice and cloves).
One piece of butter as large as half a chestnut.

FILL the tumbler with hot water.

...167...

HOT RUM

Use small bar glass

THIS drink is made the same as the hot spiced rum, omitting the spices, and grating a little nutmeg on top.

...168...

STONE FENCE

Use large bar glass

One wineglass of Bourbon whiskey.
Two or three small lumps of ice.

FILL up the glass with sweet cider.

...169...

RHINE WINE AND SELTZER WATER

Use large bar glass

FILL large bar glass half full of Rhine wine, and fill balance with seltzer water. This is a German drink, and is not very likely to be called for at an American bar.

...170...

BRANDY STRAIGHT

Use small bar glass

In serving this drink you simply put a piece of ice in a tumbler, and hand to your customer, with the bottle brandy. This is very safe for a steady drink, but though a *straight* beverage, it is often used on a *bender*.

...171...

GIN STRAIGHT

Use small bar glass

Same as brandy straight, substituting gin for brandy.

...172...

SPLIT SODA AND BRANDY

Use medium bar glass

One pony glass of brandy *One small lump of ice.*

Add one-half of a bottle of plain soda water.

...173...

BRANDY AND GINGER ALE

Use large soda-water glass

One wineglass of brandy. *Two or three small lumps of ice.*

Fill up the glass with Irish ginger ale.

...174...

PONY BRANDY

Use pony glass

FILL the pony glass with brandy, and hand it to your customer.

...175...

BRANDY AND SODA

Sometimes called Stone Wall

Use large bar glass

One wineglass of Cognac brandy.

One-third glass of fine ice.

FILL up with plain soda.

...176...

BRANDY AND GUM

Use small bar glass

SAME as brandy straight, with one dash of gum syrup.

...177...

SHERRY AND EGG

Use small bar glass

One egg.

One wineglass of sherry.

Mix well.

...178...

SHERRY AND BITTERS

One dash of bitters.

One wineglass of sherry.

Mix well.

...179...

SHERRY AND ICE

Use small bar glass

Put two lumps of ice in a glass, and fill with wine.

...180...

ABSINTHE

Use small bar glass

One wineglass of absinthe.

Pour water, drop by drop, until the glass is full. Never use a spoon.

...181...

FRENCH METHOD OF SERVING ABSINTHE

Use a champagne glass standing in a bowl

One pony glass of absinthe.

Let the water drip, as directed in the preceding recipe, until the glass is full, and a very little runs over into the bowl.

...182...

ABSINTHE AND WATER

An improved method

One pony glass of absinthe.

Fill an absinthe glass (which is a glass made purposely with a hole in the bottom) with shaved ice and water. Raise this glass about one foot above the tumbler containing the absinthe, and let sufficient water drip into it.

Egg Noggs

EGG NOGG is a beverage of American origin, but it has a popularity that is cosmopolitan. At the South it is almost indispensable at Christmas time, and at the North it is a favorite at all seasons.

In Scotland they call Egg Nogg " auld man's milk."

...183...

EGG NOGG

Use large bar glass

One tablespoonful of fine sugar, dissolved with
One tablespoonful of cold water.
One egg.
One wineglass of Cognac brandy.
One-half wineglass Santa Cruz rum.
One-third tumblerful of milk.

FILL the tumbler one-fourth full with shaved ice, shake the ingredients until they are *thoroughly mixed together,* and grate a little nutmeg on top. Every well-ordered bar has a tin egg-nogg shaker, which is a great aid in mixing this beverage.

...184...

HOT EGG NOGG

Use large bar glass

THIS drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

Miss Dickie Lingard, a Charming Stage Favorite of the Seventies

...185...

EGG NOGG

For a party of forty

One dozen eggs.
Two quarts of brandy.
One pint of Santa Cruz rum.
Two gallons of milk.
One and one-half pounds white sugar.

SEPARATE the whites of the eggs from the yolks, beat them separately with an egg-beater until the yolks are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the whites of the eggs) in a large punch bowl, then let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

...186...

BALTIMORE EGG NOGG

For a party of fifteen

TAKE the yellow of sixteen eggs and twelve tablespoonfuls of pulverized loaf sugar, and beat them to the consistency of cream; to this add two-thirds of a nutmeg grated, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wineglasses of Madeira wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above described mixture. When this is all done, stir in six pints of good rich milk. There is no heat used.

Egg nogg made in this manner is digestible, and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

...187...

GENERAL HARRISON'S EGG NOGG[1]

Use large bar glass

One egg.
One and one-half teaspoonful of sugar.
Two or three small lumps of ice.
Fill the tumbler with cider, and shake well.

THIS is a splendid drink, and is very popular on the Mississippi river. It was General Harrison's favorite beverage.

...188...

SHERRY EGG NOGG

One tablespoonful of white sugar.
One egg.
Two wineglasses of sherry.

DISSOLVE the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumblerful of broken ice; fill with milk, and shake up until the egg is thoroughly mixed with the other ingredients, then grate a little nutmeg on top, and quaff the nectar cup.

[1] The private recipe of William Henry Harrison, ninth President of the United States.

Juleps

THE julep is peculiarly an American beverage, and in the Southern states is more popular than any other. It was introduced into England by Captain Marryatt,[1] *where it is now quite a favorite. The gallant captain seems to have had a penchant for the nectareous drink, and published the recipe in his work on America. We give it in his own words: "I must descant a little upon the mint julep, as it is, with the thermometer at 100 degrees, one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70 degrees. There are many varieties, such as those composed of claret, Madeira, etc.; but the ingredients of the real mint julep are as follows. I learned how to make them, and succeeded pretty well. Put into a tumbler about a dozen sprigs of the tender shoots of mint, upon them put a spoonful of white sugar, and equal proportions of peach and common brandy, so as to fill it up one-third, or perhaps a little less. Then take rasped or pounded ice, and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pineapple, and the tumbler itself is very often incrusted outside with stalactites of ice. As the ice melts, you drink. I once overheard two ladies talking in the next room to me, and one of them said 'Well, if I have a weakness for any one thing, it is for a mint julep!'—a very amiable weakness, and proving her good sense and good taste. They are, in fact, like the American ladies, irresistible."*

A Georgia paper recently speaking on this subject says:

"Probably the old-fashioned julep is in its decadence as a public drink, but it does not follow that the art of

[1] Captain Frederick Marryatt, the English naval officer and novelist.

constructing this famous Southern refresher is lost. On the contrary, we have knowledge of several old-fashioned gardens where the mint bed under the southern wall still blooms luxuriantly; where white fingers of household angels come every day about this time of the year and pluck a few sprays of the aromatic herb to build a julep for poor old shaky grandpa, who sits in the shady corner of the veranda with his feet on the rail and his head busy with the olden days. In such a household the art is still preserved. With her sleeves rolled up, the rosy granddaughter stirs sugar in a couple of tablespoonfuls of sparkling water, packs crushed ice to the top of the heavy cut-glass goblet, pours in the mellow whiskey until an overthrow threatens and daintily thrusts the mint sprays into the crevices. And the old man, rousing from his dreams, blesses the vision which seems to rise up from the buried days of his youth, and with his gay nose nestling peacefully in the nosegay at the summit of his midday refresher, quaffs the icy drink, and with a long-drawn sigh of relief sinks back to dream again until the dinner bell sounds its hospitable summons. The mint julep still lives, but it is by no means fashionable. Somehow the idea has gotten abroad that the mint ought to be crushed and shaken up with water and whiskey in equal proportions. No man can fall in love with such a mixture. Poor juleps have ruined the reputation of the South's most famous drink."

...189...

REAL GEORGIA MINT JULEP

Use large bar glass

One teaspoonful of white powdered sugar.

Three-quarters wineglass of Cognac brandy.

Three-quarters wineglass of peach brandy.

About twelve sprigs of the tender shoots of mint.

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the brandy, and lastly, fill up the glass with shaved ice. Stir with a spoon but do not crush the mint. This is the genuine method of concocting a Southern mint julep, but whiskey may be substituted for brandy if preferred.

...190...

MINT JULEP

Use large bar glass

One tablespoonful of white pulverized sugar.

Two and one-half tablespoonfuls of water; mix well with a spoon.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add one and a half wineglasses of Cognac brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and sprinkle white sugar on top. Place a straw tastily, and you have a julep that is fit for an emperor.

...191...

BRANDY JULEP

Use large bar glass

The brandy julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

...192...

GIN JULEP

Use large bar glass

THE gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

...193...

WHISKEY JULEP

Use large bar glass

THE whiskey julep is made the same as the mint julep, omitting all fruits and berries.

...194...

PINEAPPLE JULEP

For a party of five

PEEL, slice and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old gin, a bottle of sparkling Moselle, and about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

Negus

THIS is an English beverage and derives its name from Colonel Negus[1] *who is said to have invented it. It may be made of sherry or any other sweet wine, but it is more usually made of port.*

...195...

PORT WINE NEGUS

To every pint of port wine allow:
One quart of boiling water.
One-quarter pound of loaf sugar.
One lemon.
Grated nutmeg to taste.

PUT the wine into a jug, rub some lumps of sugar (equal to one-fourth pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

...196...

PORT WINE NEGUS

Another recipe

One wineglass of port wine.
One teaspoonful of sugar.

FILL tumbler one-third full with hot water.

[1] Colonel Francis Negus, of the English Army, who died in 1732.

...197...

SODA NEGUS

A MOST refreshing and elegant beverage, particularly for those who do not take punch or grog after supper, is thus made:

Put half a pint of port wine, with four lumps of sugar, three cloves, and enough grated nutmeg to cover a shilling, into a saucepan; warm it well, but do not suffer it to boil; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda water. You will have an effervescing and delicious negus by this means.

Mulls

...198...

MULLED WINE WITHOUT EGGS

To every pint of wine allow:
One small tumblerful of water.
Sugar and spice to taste.

IN making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuit. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but port or claret are those usually selected for that purpose; and the latter requires a large proportion of sugar. The vessel that the wine is boiled in must be delicately clean.

...199...

MULLED WINE, WITH EGGS

Use punch bowl

Nine fresh eggs.
Four tablespoonfuls of powdered white sugar.
One quart either of port, Claret, or red Burgundy wine.
Grated nutmeg to taste.
One pint of water.

BEAT up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a *delicately clean* skillet

the wine and half a pint of water, set this in the bowl with the balance of the water and beat them together thoroughly. When the wine boils pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly.

Be careful not to *pour the mixture into the wine,* or the eggs will curdle.

Some persons may prefer more sugar, and the addition of a little allspice, but this is a matter of taste.

...200...

MULLED WINE

With the whites of eggs

DISSOLVE one pound of sugar in two pints of hot water, to which add two and a half pints of good sherry wine, and let the mixture be set upon the fire until it is almost ready to boil. Meantime beat up the whites of twelve eggs to a froth, and pour into them the hot mixture, stirring rapidly. Add a little nutmeg.

...201...

MULLED WINE

In verse

FIRST, my dear madam, you must take
Nine eggs, which carefully you'll break —
Into a bowl you'll drop the white,
The yolks into another by it.
Let Betsy beat the whites with switch,
Till they appear quite frothed and rich —
Another hand the yolks must beat
With sugar, which will make them sweet;
Three or four spoonfuls maybe'll do,
Though some, perhaps, would take but two.

Scoundrels Plying an Innocent Maiden with Liquor in 1870

Into a skillet next you'll pour
A bottle of good wine, or more —
Put half a pint of water, too,
Or it may prove too strong for you;
And while the eggs (by two) are beating,
The wine and water may be heating;
But when it comes to boiling heat,
The yolks and whites together beat
With half a pint of water more —
Mixing them well, then gently pour
Into the skillet with the wine,
And stir it briskly all the time.
Then pour it off into a pitcher;
Grate nutmeg in to make it richer.
Then drink it hot, for he's a fool,
Who lets such precious liquor cool.

...202...

MULLED CLARET

À la Lord Saltoun

PEEL one lemon fine, add to it some white pounded sugar; pour over one glass of sherry, then add a bottle of claret (*vin ordinaire* is the best) and sugar to taste; add a sprig of verbena, one bottle of soda water, and nutmeg, if you like it. For cup, strain and ice it well. For mull heat it and serve it hot.

...203...

MULLED CIDER

CIDER may be mulled in precisely the same manner as recommended in the recipe for mulled wine with eggs, omitting the water, and using twice the quantity of cider for the same number of eggs.

Flips

...204...

RUM FLIP

WHICH Dibdin[1] has immortalized as the favorite beverage of sailors (although we believe they seldom indulge in it) — is made by adding a gill of rum to the beer, or substituting rum and water, when malt liquor cannot be procured. The essential in flips of all sorts is, to produce the smoothness by repeated pouring back and forward between two vessels, and beating up the eggs well in the first instance; the sweetening and spices according to taste.

...205...

RUM FLIP

Another recipe

KEEP grated ginger and nutmeg with a little fine dried lemon peel, rubbed together in a mortar.

To make a quart of flip: put the ale on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger, and a gill of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs, etc., into another; turn it from one pitcher to another till it is as smooth as cream.

[1] Charles Dibdin, the English naval song writer and dramatist. He wrote seventy dramatic pieces and about nine hundred songs, of which *Poor Jack* and *Tom Bowling* are the most famous.

...206...

COLD RUM FLIP

Use large bar glass

One teaspoonful of powdered sugar, dissolved in a little water.
One wineglass of Jamaica rum.
One fresh egg.
Two or three lumps of ice.

SHAKE up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

...207...

HOT ENGLISH RUM FLIP

One quart

One quart of ale.
One gill of old rum.
Four raw fresh eggs.
Four ounces of moist sugar.
One teaspoonful of grated nutmeg (or ginger).

HEAT the ale in a saucepan; beat up the eggs and sugar, add the nutmeg and rum, and put it all in a pitcher. When the ale is near to a boil, put it in another pitcher, pour it very gradually in the pitcher containing the eggs, etc., stirring all the while very briskly to prevent the eggs from curdling, then pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

...208...

BRANDY FLIP

Use small bar glass

One teaspoonful of sugar.
One wineglass of brandy.

FILL the tumbler one-third full of hot water, mix, and place a toasted cracker on top, and grate nutmeg over it.

...209...

COLD BRANDY FLIP

Use large bar glass

One teaspoonful powdered sugar.
One wineglass of brandy.
One-half wineglass of water.
One fresh egg.
Two lumps of ice.

DISSOLVE the sugar in the water, add the brandy, egg, and ice, shake up thoroughly, strain into a small bar glass. Serve with a little nutmeg on top.

...210...

HOT BRANDY FLIP

Use large bar glass, heated

One teaspoonful of sugar.
One wineglass of brandy.
Yolk of one egg.

DISSOLVE the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a medium bar glass, and fill it one-half full of boiling water. Grate a little nutmeg on top, and serve.

...211...

COLD GIN FLIP

Use large bar glass

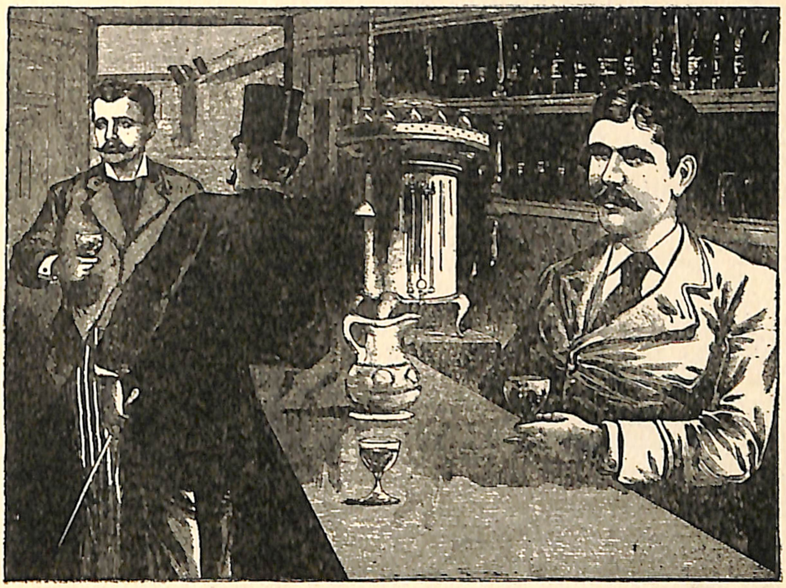
SAME as Cold Rum Flip, substituting Holland gin instead of Jamaica rum.

...212...

HOT GIN FLIP

Use large bar glass, heated

SAME as Brandy Flip, substituting Holland gin instead of brandy.



John Bowman and Len Stockwell, of No. 157 Fulton Street

...213...

COLD WHISKEY FLIP

Use large bar glass

SAME as Rum Flip, substituting Bourbon or rye whiskey instead of Jamaica rum.

...214...

HOT WHISKEY FLIP

SAME as Brandy Flip, using whiskey instead of brandy.

...215...

PORT WINE FLIP

Use large bar glass

One small teaspoonful of powdered white sugar.
One large wineglass of port wine.
One fresh egg.
Two or three small lumps of ice.

BREAK the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly and strain into a medium-sized goblet.

...216...

SHERRY WINE FLIP

Use large bar glass

THIS is made precisely as the Port Wine Flip, substituting sherry wine instead of port.

...217...

ALE FLIP

PUT on the fire in a saucepan one quart of ale, and let it boil; have ready the whites of two eggs and the yolks of four, well beaten up separately; add them by degrees to four tablespoonfuls of moist sugar, and half a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed. This is a good remedy to take at the commencement of a cold.

...218...

HOT ENGLISH ALE FLIP

One quart

THIS is prepared in the same manner as Rum Flip, omitting the rum, and the whites of two of the eggs.

...219...

EGG FLIP

PUT a quart of ale in a saucepan on the fire to boil; in the meantime, beat up the yolks of four, with the whites of two eggs, adding four tablespoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beating up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible — which process produces the smoothness and frothing essential to the good quality of the flip. This is excellent for a cold, and from its fleecy appearance, is sometimes designated a Yard of Flannel.

...220...

EGG FLIP

Another recipe

Beat up, in a jug, four new-laid eggs, omitting two of the whites; add half a dozen large lumps of sugar, and rub these well in the eggs, pour in boiling water, about half a pint at a time, and when the jug is nearly full, throw in two tumblers of Cognac brandy, and one of old Jamaica rum.

Fizzes

...221...

GOLDEN FIZ

Use large bar glass

One tablespoonful of fine white sugar.
Three dashes of lemon or lime juice.
The yolk of one egg.
One wineglass of Old Tom gin.
Two or three small lumps of ice.

Shake up thoroughly, strain into a medium bar glass, and fill it up with seltzer water.

...222...

SANTA CRUZ FIZ

Use medium bar glass

One teaspoonful of fine white sugar.
Three dashes of lemon juice.
One small lump of ice.
One wineglass of Santa Cruz rum.

Fill up the glass with seltzer water from a syphon, or with Apollinaris water, stir thoroughly and serve.

...223...

WHISKEY FIZ

Use medium bar glass

One teaspoonful of fine white sugar.
Three dashes of lemon juice.
One small lump of ice.
One wineglass of Bourbon or rye whiskey.

FILL up the glass with seltzer or Apollinaris water, stir thoroughly and serve.

...224...

BRANDY FIZ

Use medium bar glass

One teaspoonful of powdered white sugar.
Three dashes of lemon juice.
One wineglass of brandy.
One small lump of ice.

FILL up the glass with Apollinaris or seltzer water, stir thoroughly and serve.

...225...

GIN FIZ

Use medium bar glass

One teaspoonful of powdered white sugar.
Three dashes of lemon juice.
One wineglass of Holland gin.
One small piece of ice.

FILL up the glass with Apollinaris or seltzer water, stir thoroughly and serve.

...226...

SILVER FIZ

Use large bar glass

One tablespoonful of pulverized white sugar.
Three dashes of lemon or lime juice.
The white of one egg.
One wineglass of Old Tom gin.
Two or three small lumps of ice.

SHAKE up thoroughly, strain into a medium bar glass, and fill it up with seltzer water.

Smashes

THIS beverage is simply a julep on a small plan.

...227...

GIN SMASH

Use small bar glass

One-half tablespoonful of white sugar.
One tablespoonful of water.
One wineglass of gin.

FILL two-thirds full of shaved ice, use two sprigs of mint, the same as in the recipe for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

...228...

WHISKEY SMASH

Use small bar glass

One-half tablespoonful of white sugar.
One tablespoonful of water.
One wineglass of whiskey.

FILL two-thirds full of shaved ice, and use two sprigs of mint, the same as in the recipe for mint julep.

...229...

BRANDY SMASH

Use small bar glass

One teaspoonful of white sugar.
Two tablespoonfuls of water.
Three or four sprigs of tender mint.
One wineglass of brandy.

Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two-thirds full of shaved ice. Stir thoroughly, and ornament with a half a slice of orange, and a few fresh sprigs of mint. Serve with a straw. Beautify with berries in season.

Shrubs

...230...

CHERRY SHRUB

Pick ripe acid cherries from the stem, and put them in an earthen pot; place that in an iron pot of water; boil till the juice is extracted; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monongahela whiskey will answer instead of brandy, though not as good.

...231...

WHITE CURRANT SHRUB

Strip the fruit, and prepare in a jar, as for jelly; strain the juice, of which put two quarts to one gallon of rum, and two pounds of lump sugar; strain through a jelly bag.

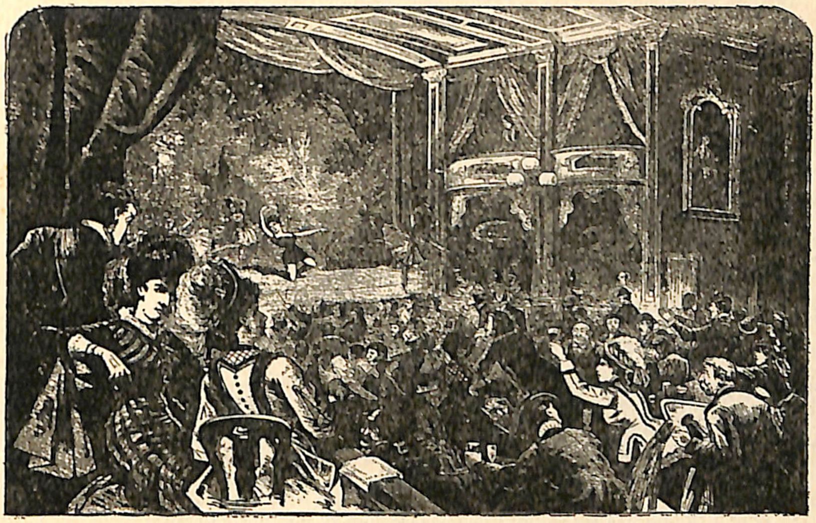
...232...

CURRANT SHRUB

One pint of sugar.

One pint of strained currant juice.

Boil it gently eight or ten minutes, skimming it well; take it off and, when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.



A Midnight Show at the Tivoli, a Famous Variety Theater in Eighth Street, in 1878

...233...

RASPBERRY SHRUB

One quart of vinegar. *Three quarts of ripe raspberries.*

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wineglass of brandy to each pint of the shrub, when cool. Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather, and in fevers.

...234...

BRANDY SHRUB

To the thin rinds of two lemons, and the juice of five, add two quarts of brandy; cover it for three days, then add a quart of sherry and two pounds of loaf sugar, run it through a jelly bag, and bottle it.

...235...

RUM SHRUB

Put three pints of orange juice and one pound of loaf sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

...236...

ENGLISH RUM SHRUB

To three gallons of best Jamaica rum, add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and six pounds of powdered sugar.

Let these be covered close, and remain so all night; next

day boil three pints of fresh milk, and let it get cold, then pour it on the spirit and juice, mix them well, and let it stand for an hour. Filter it through a flannel bag lined with blotting paper, into bottles; cork down as soon as each is filled.

Cobblers

LIKE the julep, this delicious potation is an American invention, although it is now a favorite in all warm climates. The cobbler does not require much skill in compounding, but to make it acceptable to the eye, as well as to the palate, it is necessary to display some taste in ornamenting the glass after the beverage is made.

...237...

WHISKEY COBBLER

Use large bar glass

Two wineglasses of whiskey.
One tablespoonful of sugar.
Two or three slices of orange.

FILL tumbler with ice, and shake well. Imbibe through a straw.

...238...

SHERRY COBBLER

Use large bar glass

Two wineglasses of sherry.
One tablespoonful of sugar.
Two or three slices of orange.

FILL a tumbler with shaved ice, shake well, and ornament with berries in season. Place a straw in a tasty manner.

...239...

CHAMPAGNE COBBLER

One bottle of wine to four large bar glasses

One tablespoonful of sugar. *One piece each of orange and lemon peel.*

FILL the tumbler one-third full with shaved ice, and fill balance with wine; ornament in a tasty manner with berries in season. This beverage should be sipped through a straw.

...240...

CATAWBA COBBLER

Use large bar glass

One teaspoonful of sugar dissolved in one tablespoonful of water. *Two wineglasses of wine.*

FILL the tumbler with shaved ice, and ornament with sliced orange and berries in season. Place a straw as described in the Sherry Cobbler.

...241...

HOCK COBBLER

Use large bar glass

THIS drink is made the same way as the Catawba Cobbler, using Hock wine instead of Catawba.

...242...

CLARET COBBLER

Use large bar glass

THIS drink is made the same way as the Catawba Cobbler, using claret wine instead of Catawba.

...243...

SAUTERNE COBBLER

Use large bar glass

The same as Catawba Cobbler, using sauterne instead of Catawba.

Daisies

...244...

BRANDY DAISY

Use small bar glass

Three or four dashes of gum syrup.
Two or three dashes of curaçao cordial.
The juice of half a small lemon.
One small wineglass of brandy.
Two dashes of Jamaica rum.

FILL glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with seltzer water from a syphon.

...245...

WHISKEY DAISY

Use small bar glass

Three dashes gum syrup.
Two dashes of orgeat syrup.
The juice of half a small lemon.
One wineglass of Bourbon, or rye whiskey.

FILL glass one-third full of shaved ice.

Shake thoroughly, strain into a large cocktail glass, and fill up with Apollinaris or seltzer water.

...246...

SANTA CRUZ RUM DAISY

Use small bar glass

Three or four dashes of gum syrup.
Two or three dashes of maraschino or curaçao.
The juice of half a small lemon.
One wineglass of Santa Cruz rum.

FILL glass one-third full of shaved ice.

Shake thoroughly, strain into a large cocktail glass, and fill up with Apollinaris or seltzer water.

...247...

GIN DAISY

Use small bar glass

Three or four dashes of orgeat, or gum syrup.
Three dashes of maraschino.
The juice of half a small lemon.
One wineglass of Holland gin.

FILL glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

Tom Collins

...248...

TOM COLLINS WHISKEY

Use small bar glass

Five or six dashes of gum syrup.
Juice of a small lemon.
One large wineglass of whiskey.
Two or three lumps of ice.

SHAKE well and strain into a large bar glass.

Fill up the glass with plain soda water and imbibe while it is lively.

...249...

TOM COLLINS GIN

Use large bar glass

THE same as Tom Collins Whiskey, substituting gin for whiskey.

...250...

TOM COLLINS BRANDY

Use large bar glass

THE same as Tom Collins Whiskey, substituting brandy for whiskey.

John Austin, Principal Bartender at Meagher's Saloon

Fixes

In making fixes be careful and put the lemon skin in the glass.

...251...

WHISKEY FIX

One large teaspoonful of powdered white sugar, dissolved in a little water.
The juice of half a lemon.
One wineglass of Bourbon or rye whiskey.

Fill up the glass about two-thirds full of shaved ice, stir well, and ornament the top of the glass as directed in the last recipe.

...252...

BRANDY FIX

Use small bar glass

One tablespoonful of sugar.
One-fourth of a lemon.
One-half a wineglass of water.
One wineglass brandy.

Fill a tumbler two-thirds full of shaved ice. Stir with a spoon, and dress the top with fruit in season.

...253...

GIN FIX

Use small bar glass

One tablespoonful of sugar.
One-fourth of a lemon.
One-half a wineglass of water.
One wineglass gin.

FILL two-thirds full of shaved ice. Stir with a spoon, and ornament the top with fruits in season.

...254...

SANTA CRUZ FIX

THE Santa Cruz fix is made by substituting Santa Cruz rum instead of brandy.

Sours

IN making sours be careful and put the lemon skin in the glass.

...255...

GIN SOUR

Use small bar glass

THE gin sour is made with the same ingredients as the gin fix, omitting all fruits, except a small piece of lemon, the juice of which must be pressed in the glass.

...256...

SANTA CRUZ SOUR

THE Santa Cruz sour is made by substituting Santa Cruz rum instead of gin. In making fixes and sours be careful and put the lemon skin in the glass.

...257...

BRANDY SOUR

Use small bar glass

ONE large teaspoonful of powdered white sugar, dissolved in a little Apollinaris or seltzer water.

The juice of half a lemon.
One dash of curaçao.
One wineglass of brandy.

Fill the glass with shaved ice, shake, and strain into a claret glass.

...258...

EGG SOUR

Use small bar glass

One teaspoonful of powdered white sugar.
Three dashes of lemon juice.
One pony of curaçao.
One pony of brandy.
One egg.
Two or three small lumps of ice.

SHAKE up well, and remove the ice before serving.

Toddies

...259...

APPLE TODDY

Use small bar glass

One tablespoonful of fine white sugar.
One wineglass of cider brandy.
One-half of a baked apple.

FILL the glass two-thirds full of boiling water, and grate a little nutmeg on top.

...260...

BRANDY TODDY

Use small bar glass

One teaspoonful of sugar.
One-half wineglass of water.
One wineglass of brandy.
One small lump of ice.

STIR with a spoon.

...261...

HOT BRANDY TODDY

Use small bar glass, hot

One teaspoonful of fine white sugar.
One wineglass of brandy.

DISSOLVE the sugar in a little boiling water, add the brandy, and pour boiling water into the glass until it is two-thirds full. Grate a little nutmeg on top.

...262...

WHISKEY TODDY

Use small bar glass

One teaspoonful of sugar.
One-half wineglass of water.
One wineglass of whiskey.
One small lump of ice.

STIR with a spoon.

...263...

GIN TODDY

Use small bar glass

One teaspoonful of sugar.
One-half wineglass of water.
One wineglass of gin.
One small lump of ice.

STIR with a spoon.

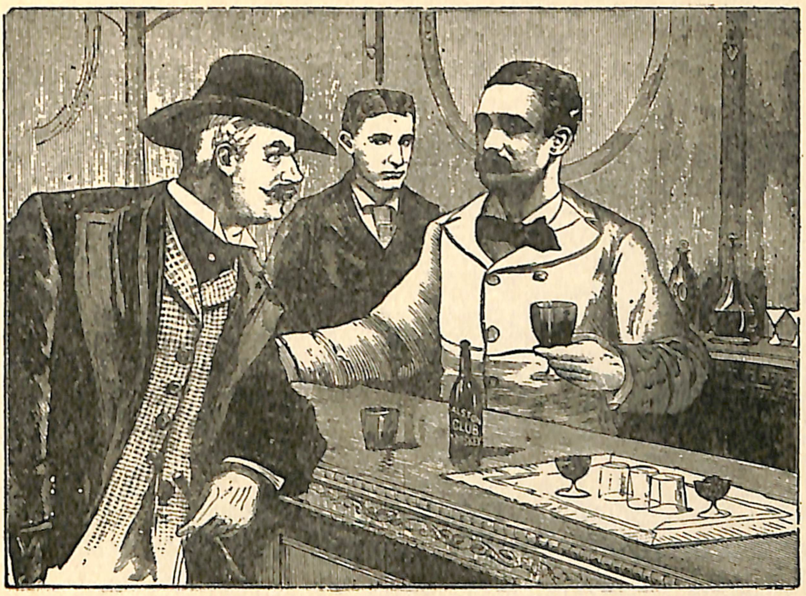
...264...

HOT GIN TODDY

Use small bar glass, hot

One teaspoonful of powdered white sugar.
One wineglass of Holland, or Old Tom gin (as preferred).

DISSOLVE the sugar in boiling water, add the gin, and pour boiling water into the glass until it is two-thirds full.



Jack Kelly, Principal Bartender of the Prescott House

Slings

...265...

BRANDY SLING

Use small bar glass

One small teaspoonful of powdered white sugar.
One wineglass of water.
One small lump of ice.
One wineglass of brandy.

Dissolve the sugar in water, add the brandy, and ice, stir well with a spoon. Grate a little nutmeg on top, and serve.

...266...

HOT BRANDY SLING

Use medium bar glass, hot

One small teaspoonful of powdered sugar.
One wineglass of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top and serve.

...267...

HOT WHISKEY SLING

Use small bar glass

One wineglass of whiskey.

Fill tumbler one-third full with boiling water, and grate nutmeg on top.

...268...

GIN SLING

Use small bar glass

THE gin sling is made with the same ingredients as the gin toddy, except you grate a little nutmeg on top.

...269...

WHISKEY SLING

Use small bar glass

One small teaspoonful of powdered white sugar.
One wineglass of water.
One wineglass of Bourbon or rye whiskey.

DISSOLVE the sugar in the water, add the whiskey and ice, stir thoroughly with a spoon. Grate a little nutmeg on top, and serve.

Sangarees

...270...

PORT WINE SANGAREE

Use small bar glass

One and one-third wineglass of port wine.
One teaspoonful of sugar.

FILL tumbler two-thirds with ice. Shake well and grate nutmeg on top.

...271...

SHERRY SANGAREE

Use small bar glass

One wineglass of sherry.
One teaspoonful of fine sugar.

FILL tumbler one-third with ice, and grate nutmeg on top.

...272...

BRANDY SANGAREE

Use small bar glass

THE brandy sangaree is made with the same ingredients as the brandy toddy, omitting the nutmeg. Fill two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on top.

...273...

GIN SANGAREE

Use small bar glass

THE gin sangaree is made with the same ingredients as the gin toddy, omitting the nutmeg. Fill two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on the top.

...274...

ALE SANGAREE

Use large bar glass

One teaspoonful of sugar, dissolved in a tablespoonful of water.

FILL the tumbler with ale, and grate nutmeg on top.

...275...

PORTER SANGAREE

Use large bar glass

THIS beverage is made the same as an ale sangaree, and is sometimes called porteree.

Skins

...276...

SCOTCH WHISKEY SKIN

Use small bar glass

One wineglass of Scotch whiskey.
One piece of lemon peel.

Fill the tumbler one-half full of boiling water.

...277...

IRISH WHISKEY SKIN

Use small bar glass

One lump of white sugar.
One wineglass of Irish whiskey.
One small piece of lemon peel.

Proceed as directed for Scotch Whiskey Skin.

...278...

COLUMBIA SKIN

This is a Boston drink, and is made the same as a Whiskey Skin.

Syrups, Essences, Tinctures, Colorings, etc.

...279...

SOLFERINO COLORING

One ounce of solferino. *One gallon of alcohol (95 per cent).*

Put them in a bottle, shake well, and in twenty-four hours it will be ready for use.

...280...

CARAMEL

Seven pounds of loaf sugar. *One pint of water.*

Crush and dissolve the sugar in the water; boil it in a five-gallon copper kettle, stirring occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a glass of cold water; if it settles at the bottom and crystallizes, so that it will crack, it is done. Then take about half a gallon of luke-warm water, and pour it in by degrees, stirring all the time. When thoroughly mixed, filter it while hot through a coarse flannel filter.

...281...

ESSENCE OF COGNAC

One ounce of oil of cognac.
One-half gallon of spirits (95 per cent).
One gallon of spirits (70 per cent).

Two ounces of strong ammonia.
One pound of fine black tea.
Two pounds of prunes.

Dissolve the oil of cognac in the 95 per cent spirits; cork it tightly in a bottle and let it stand three days, frequently shaking it, then add the ammonia.

Mash the prunes (breaking the kernels) and put them with the tea and the 70 per cent spirits into a stone jar of three gallons capacity; cover closely, and let it stand for eight days.

Filter the liquor, and add it to the solution of oil and ammonia. Bottle for use.

This quantity is sufficient for flavoring 100 gallons of brandy.

...282...

ESSENCE OF LEMON

One ounce of oil of lemon.
One quart of alcohol (95 per cent).
One-half pint of water.
One and one-half ounces of citric acid.

Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol, and add the acid water.

...283...

LEMON SYRUP

Five gallons of gum syrup.
Four ounces of tartaric acid.
One ounce of oil of lemon.
One pint of alcohol.

Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

...284...

GUM SYRUP

Fourteen pounds of loaf sugar.
One gallon of water.

Boil together for five minutes, and add water to make up to two gallons.

...285...

AROMATIC TINCTURE

One ounce of ginger.
One ounce of cinnamon.
One ounce of orange peel.
One-half ounce of valerian.
Two quarts of alcohol.

Macerate the ingredients in the alcohol in a close vessel for fourteen days, then filter through filtering paper. This is sometimes employed to give a flavor to milk punch, but it must be used with precaution. Ten drops are sufficient for a pint of punch.

...286...

TINCTURE OF CINNAMON

Place two pounds of ground cinnamon in a jar with one gallon 95 per cent alcohol, closely covered. At the end of eight days strain the liquor clear; wash the sediment with one quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

...287...

TINCTURE OF CLOVES

Take one pound of ground cloves; warm them over a fire until quite hot; put them quickly into a jar, pour on them one gallon 95 per cent alcohol, cover them airtight, and let them stand for ten days. Draw off into bottles and cork close.

Scene at the Stage Door of a New York Theater in 1868

...288...

TINCTURE OF ORANGE PEEL

One pound of dried orange peel (ground).
One gallon of spirits (95 per cent).

PLACE them in a closely corked vessel for ten days. Strain and bottle for use.

...289...

TINCTURE OF LEMON PEEL

CUT into small chips the peel of twelve large lemons. Place it in a glass jar and pour over it one gallon spirits, 70 per cent. Let it stand until the lemon peel has all sunk to the bottom of the liquor. It is then ready for use without either filtering or straining.

...290...

TINCTURE OF ALLSPICE

THIS is prepared in the same manner as tincture of cinnamon, using ground allspice instead of cinnamon.

Temperance Drinks

...291...

MILK AND SELTZER

Use large soda glass

FILL the glass half full of milk, and the remaining half with seltzer water.

...292...

LEMONADE POWDERS

ONE pound of finely-powdered loaf sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix, and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, one ounce of carbonate of soda must be added to the above.

...293...

LEMONADE

Use large bar glass

The rind of two lemons.
Juice of three large lemons.
One-half pound of loaf sugar.
One quart of boiling water.

Rub some of the sugar, in lumps, on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pits) and pour over the whole a quart of boiling water. When the sugar has dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

...294...

ORANGEADE

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

...295...

ORGEAT LEMONADE

Use large bar glass

One-half wineglass of orgeat syrup.

The juice of half a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, and ornament with berries in season.

...296...

GINGER LEMONADE

Boil twelve pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask, with two tablespoonfuls of yeast,

the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

...297...

SODA LEMONADE

Use large soda glass

One and one-half tablespoonfuls of powdered white sugar.
Juice of half a lemon.
One bottle of plain soda water.
Two or three small lumps of ice.

Stir up well, and remove the ice before serving.

Seltzer Lemonade may be made by substituting seltzer water for the soda.

...298...

EGG LEMONADE

Use large bar glass

One large tablespoonful of pulverized white sugar.
Juice of half a lemon.
One fresh egg.
Two or three small lumps of ice.

Shake up thoroughly, strain into a soda-water glass and fill up the glass with soda or seltzer water. Ornament with berries.

...299...

SODA NECTAR

Use large tumbler

Juice of one lemon.
Three-quarters tumblerful of water.
Powdered white sugar to taste.
One-half small teaspoonful of carbonate of soda.

STRAIN the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

...300...

DRINK FOR THE DOG DAYS

A BOTTLE of soda water poured into a large goblet, in which a lemon ice has been placed, forms a deliciously cool and refreshing drink; but should be taken with some care, and positively avoided whilst you are very hot.

...301...

SHERBET

EIGHT ounces of carbonate of soda, six ounces of tartaric acid, two pounds of loaf sugar (finely powdered), three drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

...302...

LEMON SHERBET

FOUR lemons sliced, four ounces of lump sugar, one quart of boiling water. Very fine. A cheaper drink may be made thus: One ounce of cream of tartar, one ounce tartaric or citric acid, the juice and peel of two lemons, and half a pound, or more, of loaf sugar. The sweetening must be regulated according to taste.

...303...

IMPERIAL DRINK FOR FAMILIES

Two ounces of cream of tartar, the juice and peel of two or three lemons, and half a pound of coarse sugar. Put these into a gallon pitcher, and pour on boiling water. When cool it will be fit for use.

...304...

NECTAR

One drachm of citric acid, one scruple of bicarbonate of potash, one ounce of white sugar, powdered. Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up *immediately,* and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

...305...

RASPBERRY, STRAWBERRY, CURRANT OR ORANGE EFFERVESCING DRAUGHTS

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle, and keep it well corked. When required for use, fill a half-pint tumbler three parts full of water, and add two tablespoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda, and a very delicious drink will be formed. The color may be improved by adding a very small portion of cochineal to the syrup at the time of boiling.

...306...

GINGER WINE

Put twelve pounds of loaf sugar and six ounces of powdered ginger into six gallons of water; let it boil for an hour, then beat up the whites of half a dozen eggs with a whisk, and mix them well with the liquor. When quite cold put it into a barrel, with six lemons cut into slices, and a cupful of yeast; let it work for three days, then put it in the bung. In a week's time you may bottle it, and it will be ready for immediate use.

Index

(Figures refer to number of recipe, not to the page.)

ABSINTHE, 180
ABSINTHE COCKTAIL, 103
ABSINTHE, FRENCH METHOD OF SERVING, 181
ABSINTHE AND WATER, 182
ALE FLIP, 217
ALE FLIP, HOT ENGLISH, 218
ALE PUNCH, 73
ALE SANGAREE, 274
ALLSPICE, TINCTURE OF, 290
APPLE PUNCH, 72
APPLE TODDY, 259
ARCHBISHOP, 140
'ARF AND 'ARF, 157
AROMATIC TINCTURE, 285
ARRACK PUNCH, 50
ARRACK PUNCH (another recipe), 51
ARRACK PUNCH, ESSENCE OF, FOR BOTTLING, 88

BADMINTON, 151
BALAKLAVA NECTAR (for a party of fifteen), 126
BALTIMORE EGG NOGG, 186
BARBADOES PUNCH, 70
BIMBO PUNCH, 52
BISHOP, 138
BISHOP, À LA PRUSSE, 137
BISHOP, ENGLISH, 139
BISHOP, PROTESTANT, 143
BITTERS, JERRY THOMAS'S OWN DECANTER, 159
BITTERS AND SHERRY, 178
BLACK STRIPE, 161
BLUE BLAZER, 158
BOURBON COCKTAIL FOR BOTTLING, 114
BOURBON WHISKEY PUNCH, ESSENCE OF, FOR BOTTLING, 86
BOTTLE COCKTAIL, 90
BOTTLED VELVET À LA SIR JOHN BAYLEY, 133
BRACE-UP, SARATOGA, 153
BRANDY AND GINGER ALE, 173
BRANDY AND GUM, 176
BRANDY AND SODA, 175
BRANDY AND SODA, SPLIT, 172
BRANDY CHAMPERELLE, 123
BRANDY COCKTAIL, 91
BRANDY COCKTAIL FOR BOTTLING, 111
BRANDY COCKTAIL FOR BOTTLING (another recipe), 112
BRANDY COCKTAIL, FANCY, 92
BRANDY COCKTAIL, IMPROVED, 93
BRANDY CRUSTA, 115
BRANDY DAISY, 244

Brandy Fix, 252
Brandy Fiz, 224
Brandy Flip, 208
Brandy Flip, Cold, 209
Brandy Flip, Hot, 210
Brandy Julep, 191
Brandy, Pony, 174
Brandy Punch, 1
Brandy Punch (for a party of twenty), 2
Brandy Punch, Essence of, for Bottling, 87
Brandy and Rum Punch, Hot (for a party of fifteen), 4
Brandy Sangaree, 272
Brandy Scaffa, 124
Brandy Shrub, 234
Brandy Sling, 265
Brandy Smash, 229
Brandy Sour, 257
Brandy Straight, 170
Brandy Toddy, 260
Brandy, Tom Collins, 250
Burnt Brandy and Peach, 160

California Milk Punch for Bottling, 89
Canadian Punch, 48
Capillaire, 65
Capillaire (another recipe), 66
Caramel, 280
Cardinal, 141
Catawba Cobbler, 240
Champagne Cobbler, 239
Champagne Cocktail, 100
Champagne, Hock or Chablis Cup, 131
Champagne Punch, 11
Champerelle, Brandy, 123
Cherry Shrub, 230
Cider, Mulled, 203
Cider Nectar, 132
Cider Punch, 74
Cinnamon, Tincture of, 286
Claret and Champagne Cup, à la Brunow (for a party of twenty), 125
Claret Cobbler, 242
Claret Cup, 129
Claret, Mulled, 202
Claret Punch, 13
Claret Wine Punch, Essence of, for Bottling, 82
Cloves, Tincture of, 287
Cobbler, Catawba, 240
Cobbler, Champagne, 239
Cobbler, Claret, 242
Cobbler, Hock, 241
Cobbler, Sauterne, 243
Cobbler, Sherry, 238
Cobbler, Whiskey, 237
Cocktail, Absinthe, 103
Cocktail, Bottle, 90
Cocktail, Brandy, 91
Cocktail, Brandy, Fancy, 92
Cocktail, Brandy, for Bottling, 111
Cocktail, Brandy, for Bottling (another recipe), 112
Cocktail, Brandy, Improved, 93
Cocktail, Champagne, 100
Cocktail, Gin, 96
Cocktail, Gin, for Bottling, 113
Cocktail, Gin, Fancy, 97
Cocktail, Gin, Improved, 98
Cocktail, Japanese, 101
Cocktail, Jersey, 102
Cocktail, Manhattan, 109
Cocktail, Martini (Martinez), 105
Cocktail, Morning Glory, 107

Cocktail, Saratoga, 99
Cocktail, Soda, 106
Cocktail, Vermouth, 110
Cocktail, Vermouth, Fancy, 104
Cocktail, Whiskey, 94
Cocktail, Whiskey, Improved, 95
Coffee Cocktail, 108
Cognac, Essence of, 281
Cold Brandy Flip, 209
Cold Gin Flip, 211
Cold Punch, 53
Cold Rum Flip, 206
Cold Whiskey Flip, 213
Cold Whiskey Punch, 7
Coloring, Solferino, 279
Columbia Skin, 278
Couperee, West Indian, 149
Crimean Cup, à la Marmora (for a party of thirty), 127
Crimean Cup, à la Wyndham (for a party of five), 128
Crusta, Brandy, 115
Crusta, Gin, 117
Crusta, Whiskey, 116
Cup, Champagne, Hock or Chablis, 131
Cup, Claret, 129
Cup, Claret and Champagne à la Brunow (for party of twenty), 125
Cup, Crimean, à la Marmora (for a party of thirty), 127
Cup, Crimean, à la Wyndham (for a party of five), 128
Cup, Porter, 130
Curaçao, English, 146
Curaçao Punch, 19
Currant Shrub, 232
Daisy, Brandy, 244
Daisy, Gin, 247
Daisy, Santa Cruz Rum, 246
Daisy, Whiskey, 245
Dog Days, Drink for the, 300
Dry Punch, 37
Duke of Norfolk Punch, 59
Duke of Norfolk Punch (another recipe), 60

Effervescing Draughts, Raspberry, Strawberry, Currant or Orange, 305
Egg Flip, 219
Egg Flip (another recipe), 220
Egg Lemonade, 298
Egg Milk Punch, 24
Egg Nogg, 183
Egg Nogg (for a party of forty), 185
Egg Nogg, Baltimore, 186
Egg Nogg, General Harrison's, 187
Egg Nogg, Hot, 184
Egg Nogg, Sherry, 188
Egg and Sherry, 177
Egg Sour, 258
Eggs, Mulled Wine with, 199
Eggs, Mulled Wine with Whites of, 200
El Dorado Punch, 78
English Bishop, 139
English Curaçao, 146
English Milk Punch, 25
English Milk Punch (another recipe), 26
English Rum Shrub, 236
Essence of Arrack Punch for Bottling, 88
Essence of Bourbon Punch for Bottling, 86

Essence of Brandy Punch for Bottling, 87
Essence of Claret Punch for Bottling, 82
Essence of Cognac, 281
Essence of Kirschwasser Punch for Bottling, 83
Essence of Lemon, 282
Essence of St. Domingo Punch for Bottling, 84

Faivre's Pousse-café, 121
Families, Imperial Drink for, 303
Fix, Brandy, 252
Fix, Gin, 253
Fix, Santa Cruz, 254
Fix, Whiskey, 251
Fiz, Brandy, 224
Fiz, Gin, 225
Fiz, Golden, 221
Fiz, Santa Cruz, 222
Fiz, Silver, 226
Fiz, Whiskey, 223
Flip, Ale, 217
Flip, Brandy, 208
Flip, Cold Brandy, 209
Flip, Cold Gin, 211
Flip, Cold Rum, 206
Flip, Cold Whiskey, 213
Flip, Egg, 219
Flip, Egg (another recipe), 220
Flip, English Rum, 207
Flip, Hot Brandy, 210
Flip, Hot English Ale, 218
Flip, Hot Gin, 212
Flip, Hot Whiskey, 214
Flip, Port Wine, 215
Flip, Sherry Wine, 216
Flip, Rum, 204
Flip, Rum (another recipe), 205
Ford, Punch à la, 27

General Harrison's Egg Nogg, 187
Gin Cocktail, 96
Gin Cocktail, Fancy, 97
Gin Cocktail for Bottling, 113
Gin Cocktail, Improved, 98
Gin Crusta, 117
Gin Daisy, 247
Gin Fix, 253
Gin Fiz, 225
Gin Flip, Cold, 211
Gin Flip, Hot, 212
Gin Julep, 192
Gin Punch, 9
Gin Punch (Soyer's recipe), 10
Gin Punch for Bottling, 85
Gin and Pine, 163
Gin Sangaree, 273
Gin Sling, 268
Gin Smash, 227
Gin Sour, 255
Gin Straight, 171
Gin and Tansy, 164
Gin Toddy, 263
Gin, Tom Collins, 249
Gin and Wormwood, 165
Ginger Ale and Brandy, 173
Ginger Lemonade, 296
Ginger Wine, 306
Glasgow Punch, 29
Golden Fiz, 221
Gothic Punch (for a party of ten), 62
Grassot, Punch, 44
Gum Syrup, 284

Half and Half, 156
Hock Cobbler, 241

Honey and Peach, 162
Hot Ale Flip, English, 218
Hot Brandy Flip, 210
Hot Brandy Sling, 266
Hot Brandy Toddy, 261
Hot Egg Nogg, 184
Hot Gin Flip, 212
Hot Gin Toddy, 264
Hot Rum, 167
Hot Rum Flip, English, 207
Hot Rum, Spiced, 166
Hot Whiskey Flip, 214
Hot Whiskey Sling, 267

Ice and Sherry, 179
Imperial Drink for Families, 303
Imperial Punch, 41
Imperial Raspberry Whiskey Punch, 77
Irish Whiskey Punch, 8
Irish Whiskey Skin, 277
Italian Lemonade, 147

Japanese Cocktail, 101
Jelly, Punch, 28
Jerry Thomas's Own Decanter Bitters, 159
Jersey Cocktail, 102
Julep, Brandy, 191
Julep, Gin, 192
Julep, Mint, 190
Julep, Pineapple, 194
Julep, Real Georgia Mint, 189
Julep, Whiskey, 193

Kirschwasser Punch, Essence of, for Bottling, 83
Knickerbocker, 144

La Patria Punch (for party of twenty), 38

Lemon Peel, Tincture of, 289
Lemon Sherbet, 302
Lemon Syrup, 283
Lemonade, 293
Lemonade, Egg, 298
Lemonade, Ginger, 296
Lemonade, Italian, 147
Lemonade, Orgeat, 295
Lemonade Powders, 292
Lemonade, Soda, 297
Liqueur, Quince, 148
Locomotive, 152

Manhattan Cocktail, 109
Maraschino Punch, 81
Martinez (Martini) Cocktail, 105
Medford Rum Punch, 80
Milk Punch, 21
Milk Punch, Hot, 22
Milk and Seltzer, 291
Milk, White Tiger's, 135
Mint Julep, 190
Mint Julep, Real Georgia, 189
Mississippi Punch, 3
Morning Glory Cocktail, 107
Mulled Cider, 203
Mulled Claret, 202
Mulled Wine (in verse), 201
Mulled Wine with Eggs, 199
Mulled Wine with Whites of Eggs, 200
Mulled Wine without Eggs, 198

National Guard, Seventh Regiment, Punch, 33
Nectar, 304
Nectar, Balaklava (for a party of fifteen), 126

NECTAR, CIDER À LA HAROLD LITTLEDALE, 132
NECTAR PUNCH, 75
NECTAR, SODA, 299
NEGUS, PORT WINE, 195
NEGUS, PORT WINE (another recipe), 196
NEGUS, SODA, 197
NON-SUCH PUNCH, 47
NUREMBURGH PUNCH (for a party of fifteen), 54

ORANGEADE, 294
ORANGE PEEL, TINCTURE OF, 288
ORANGE PUNCH, 76
ORGEAT LEMONADE, 295
OXFORD PUNCH, 63

PARISIAN POUSSE-CAFÉ, 120
PEACH, BURNT BRANDY AND, 160
PEACH AND HONEY, 162
PHILADELPHIA FISH-HOUSE PUNCH, 46
PINE AND GIN, 163
PINEAPPLE JULEP, 194
PINEAPPLE PUNCH (for a party of ten), 17
POPE, 142
PORT WINE FLIP, 215
PORT WINE NEGUS, 195
PORT WINE NEGUS (another recipe), 196
PORT WINE PUNCH, 15
PORT WINE SANGAREE, 270
PORTER CUP, 130
PORTER SANGAREE, 275
POUSSE-CAFÉ, FAIVRE'S, 121
POUSSE-CAFÉ, PARISIAN, 120
POUSSE-CAFÉ, SANTINA, 119
POUSSE-CAFÉ, SARATOGA, 122
POUSSE L'AMOUR, 118
POWDERS, LEMONADE, 292
PROTESTANT BISHOP, 143
PUNCH, ALE, 73
PUNCH, APPLE, 72
PUNCH, ARRACK, 50
PUNCH, ARRACK (another recipe), 51
PUNCH, ARRACK, ESSENCE OF, FOR BOTTLING, 88
PUNCH, BARBADOES, 70
PUNCH, BIMBO, 52
PUNCH, BOURBON WHISKEY, ESSENCE OF, FOR BOTTLING, 86
PUNCH, BRANDY, 1
PUNCH, BRANDY (for a party of twenty), 2
PUNCH, BRANDY, ESSENCE OF, FOR BOTTLING, 87
PUNCH, BRANDY AND RUM, HOT (for a party of fifteen), 4
PUNCH, CALIFORNIA MILK, FOR BOTTLING, 89
PUNCH, CANADIAN, 48
PUNCH, CENTURY CLUB, 58
PUNCH, CHAMPAGNE, 11
PUNCH, CIDER, 74
PUNCH, CLARET, 13
PUNCH, CLARET, ESSENCE OF, FOR BOTTLING, 82
PUNCH, COLD, 53
PUNCH, CURAÇAO, 19
PUNCH, DRY, 37
PUNCH, DUKE OF NORFOLK, 59
PUNCH, DUKE OF NORFOLK (another recipe), 60
PUNCH, EGG MILK, 24
PUNCH, EL DORADO, 78
PUNCH, ENGLISH MILK, 25
PUNCH, ENGLISH MILK (another recipe), 26
PUNCH À LA FORD, 27

Punch, Gin, 9
Punch, Gin (Soyer's recipe), 10
Punch, Gin, for Bottling, 85
Punch, Glasgow, 29
Punch, Gothic (for a party of ten), 62
Punch, Grassot, 44
Punch, Imperial Raspberry Whiskey, 77
Punch, Imperial, 41
Punch, Irish Whiskey, 8
Punch, Jelly, 28
Punch, Kirschwasser, Essence of, for Bottling, 83
Punch, La Patria (for a party of twenty), 38
Punch, Light Guard (for a party of twenty), 45
Punch, Louisiana Sugar House, 36
Punch, Manhattan Milk, 23
Punch, Maraschino, 81
Punch, Medford Rum, 80
Punch, Milk, 21
Punch, Milk, Hot, 22
Punch, Mississippi, 3
Punch, National Guard Seventh Regiment, 33
Punch, Nectar, 75
Punch, Non-Such, 47
Punch, Nuremburgh (for a party of fifteen), 54
Punch, Orange, 76
Punch, Orgeat, 18
Punch, Oxford, 63
Punch, Philadelphia Fish-House, 46
Punch, Pineapple (for a party of ten), 17
Punch, Port Wine, 15
Punch, Queen, 61
Punch, Raspberry, 32
Punch, Regent's, 31
Punch, Regent's (for a party of twenty), 30
Punch, Rocky Mountain (for a mixed party of twenty), 43
Punch à la Romaine (for a party of fifteen), 67
Punch, Roman, 20
Punch, Rochester, 40
Punch, Royal, 57
Punch, Ruby, 56
Punch, Sauterne, 14
Punch, Scotch Whiskey, 5
Punch, Seventh Regiment, National Guard, 33
Punch, Sherry, 12
Punch, Sixty-ninth Regiment, 35
Punch, Spread Eagle, 39
Punch, St. Charles, 34
Punch, St. Domingo, Essence of, for Bottling, 84
Punch, Tea, 68
Punch, Tip-Top (for a party of five), 49
Punch, Uncle Toby, 64
Punch, United Service, 55
Punch, Vanilla, 16
Punch, Victoria, or Thirty-Second Regiment, 42
Punch, West Indian, 69
Punch, Whiskey, 6
Punch, Whiskey, Cold, 7
Punch, Yorkshire, 71

Queen Punch, 61
Quince Liqueur, 148

Raspberry Punch, 32
Raspberry, Strawberry, Cur-

rant or Orange Effervescent Draughts, 305
Raspberry Shrub, 233
Real Georgia Mint Julep, 189
Regent's Punch (for a party of twenty), 30
Regent's Punch, 31
Rhine Wine and Seltzer, 169
Rochester Punch, 40
Rocky Mountain Punch (for a mixed party of twenty), 43
Roman Punch, 20
Royal Punch, 57
Ruby Punch, 56
Rum Flip, 204
Rum Flip (another recipe), 205
Rum Flip, Cold, 206
Rum Flip, Hot, English, 207
Rum, Hot, 167
Rum, Hot, Spiced, 166
Rum Shrub, 235
Rumfustian, 145

Sangaree, Ale, 274
Sangaree, Brandy, 272
Sangaree, Gin, 273
Sangaree, Porter, 275
Sangaree, Port Wine, 270
Sangaree, Sherry, 271
Santa Cruz Fix, 254
Santa Cruz Fiz, 222
Santa Cruz Rum Daisy, 246
Santa Cruz Sour, 256
Santina Pousse-café, 119
Saratoga Brace-Up, 153
Saratoga Cocktail, 99
Saratoga Pousse-café, 122
Sauterne Cobbler, 243
Sauterne Punch, 14
Scaffa, Brandy, 124
Scotch Whiskey Skin, 276
Seltzer, Milk and, 291
Seltzer, Rhine Wine and, 169
Seventh Regiment, National Guard, Punch, 33
Shandy Gaff, 155
Sherbet, 301
Sherbet, Lemon, 302
Sherry and Bitters, 178
Sherry Cobbler, 238
Sherry and Egg, 177
Sherry Egg Nogg, 188
Sherry and Ice, 179
Sherry Punch, 12
Sherry Sangaree, 271
Sherry Wine Flip, 216
Shrub, Brandy, 234
Shrub, Cherry, 230
Shrub, Currant, 232
Shrub, Currant, White, 231
Shrub, English Rum, 236
Shrub, Raspberry, 233
Shrub, Rum, 235
Silver Fiz, 226
Sixty-Ninth Regiment Punch, 35
Skin, Columbia, 278
Skin, Irish Whiskey, 277
Skin, Scotch Whiskey, 276
Soda and Brandy, 175
Soda Cocktail, 106
Soda Lemonade, 297
Soda Nectar, 299
Soda Negus, 197
Soda, Split and Brandy, 172
Sour, Brandy, 257
Sour, Egg, 258
Sour, Gin, 255
Sour, Santa Cruz, 256
Sleeper, 150
Sling, Brandy, 265

Sling, Brandy, Hot, 266
Sling, Gin, 268
Sling, Whiskey, 269
Sling, Whiskey, Hot, 267
Solferino Coloring, 279
Spread Eagle Punch, 39
St. Charles Punch, 34
St. Domingo Punch, Essence of, for Bottling, 84
Stone Fence, 168
Stone Wall, 175
Straight Gin, 171
Syrup, Gum, 284
Syrup, Lemon, 283

Tansy and Gin, 164
Tea Punch, 68
Thirty-second Regiment, or Victoria, Punch, 42
Tincture of Allspice, 290
Tincture, Aromatic, 285
Tincture of Cinnamon, 286
Tincture of Cloves, 287
Tincture of Lemon Peel, 289
Tincture of Orange Peel, 288
Tip-Top Punch (for a party of fifteen), 49
Toddy, Apple, 259
Toddy, Brandy, 260
Toddy, Brandy, Hot, 261
Toddy, Gin, 263
Toddy, Gin, Hot, 264
Toddy, Whiskey, 262
Tom Collins Brandy, 250
Tom Collins Gin, 249
Tom Collins Whiskey, 248
Tom and Jerry, 134

Uncle Toby Punch, 64
United Service Punch, 55

Vanilla Punch, 16
Velvet, Bottled, à la Sir John Bayley, 133
Vermouth Cocktail, 110
Vermouth Cocktail, Fancy, 104
Victoria, or Thirty-second Regiment, Punch, 42

Water and Absinthe, 182
West Indian Punch, 69
West Indian Couperee, 149
Whiskey Cobbler, 237
Whiskey Cocktail, 94
Whiskey Cocktail, Improved, 95
Whiskey Crusta, 116
Whiskey Daisy, 245
Whiskey Fix, 251
Whiskey Fiz, 223
Whiskey Flip, Cold, 213
Whiskey Flip, Hot, 214
Whiskey Julep, 193
Whiskey, Tom Collins, 248
Whiskey Sling, 269
Whiskey Smash, 228
Whiskey Punch, 6
Whiskey Punch, Cold, 7
Whiskey Toddy, 262
White Currant Shrub, 231
White Lion, 136
White Plush, 154
White Tiger's Milk, 135
Wine, Mulled with Eggs, 199
Wine, Mulled with the Whites of Eggs, 200
Wine, Mulled without Eggs, 198
Wormwood and Gin, 165

Yorkshire Punch, 71

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